



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION  
 COMMUNITY SERVICES DEPARTMENT  
 1130 Civic Center Boulevard, Suite A  
 Yuba City, CA 95993  
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 12/14/10  
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**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: BARRY SCHOOL Permit Holder: YCU SD  
 Address: 1255 BARRY RD City: Yuba City, CA Zip: 95991 Phone: \_\_\_\_\_  
 Computer #: 3090

Initial  Ongoing  Re-inspection  Complaint  Complaint Re-inspection  Consultation  Construction  Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable  
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

**Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.**

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Christi Hunt</u> Exp. Date: <u>8/2014</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusions				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				FOOD STORAGE/DISPLAY/SERVICE	
4. Proper eating, tasting, drinking or tobacco use				30. Food storage; food storage containers identified	
PREVENTING CONTAMINATION BY HANDS				EQUIPMENT/UTENSILS/LINENS	
5. Hands clean and properly washed; gloves used properly				31. Consumer self-service	
6. Adequate handwashing facilities supplied & accessible				32. Food properly labeled & honestly presented	
TIME AND TEMPERATURE RELATIONSHIPS				PHYSICAL FACILITIES	
7. Proper hot and cold holding temperatures				41. Plumbing: proper backflow devices	
8. Time as a public health control; procedures & records				42. Garbage and refuse properly disposed; facilities maintained	
9. Proper cooling methods				43. Toilet facilities: properly constructed, supplied, cleaned	
10. Proper cooking time & temperatures				44a. Premises kept free of debris and unnecessary equipment	
11. Proper reheating procedures for hot holding				44b. Appropriate use of equipment	
PROTECTION FROM CONTAMINATION				44c. Janitorial area, provided maintained, and kept clean	
12. Returned and reservice of food				44d. Employee personal items stored in approved location	
13. Food in good condition: safe and unadulterated				44e. Facility is equipped to prevent vermin entrance/harborage	
14a. Food contact surfaces: clean and sanitized				PERMANENT FOOD FACILITIES	
14b. Proper warewashing and sanitizing procedures				45. Floor walls and ceilings: built, maintained, and clean	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				SIGNS/REQUIREMENTS	
Sanitizer Concentration (ppm): <u>100</u>				47. Signs posted; last inspection report available	
FOOD FROM APPROVED SOURCES				COMPLIANCE & ENFORCEMENT	
15. Food obtained from approved source				48. Plan Review	
16. Compliance with shellstock tags, condition, display				49. Permits Available	<u>4/30/11</u>
17. Compliance with Gulf oyster regulations				50. Impoundment	
CONFORMANCE WITH APPROVED PROCEDURES				51. Permit Suspension	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				52. Other	
CONSUMER ADVISORY				NON-PERMANENT FOOD FACILITIES	
19. Raw, undercooked, and confectionary containing alcohol foods				53. Mobile Food Facilities	
HIGHLY SUSCEPTIBLE POPULATIONS				54. Temporary Food Facilities	
20. Licensed health care facilities/public & private schools; prohibited foods not offered					
WATER/HOT WATER					
21. Hot and cold water available					
Ware Sink Temp <u>105</u> °F Hand Sink Temp <u>100</u> °F					
LIQUID WASTE DISPOSAL					
22. Sewage and wastewater properly disposed					
VERMIN					
23. No rodents, insects, birds, or animals					

Owner/Operator: Christi Hunt Title: Manager

REHS: [Signature] Form Updated 01/2010

