



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 11/3/11
 Page 1 of 4

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: MANN BEOS GROCERY & MEAT MARKET Permit Holder: ASHWANI & CO INC
 Address: 570 N. PALORA AVE #A City: Yuba City, CA Zip: 95991 Phone: 751-1439
 Computer #: 1817

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			
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN
1. Demonstration of knowledge; food safety certification			<u>MIN</u>
Food Safety Cert Name: <u>RAS MAHINDROO</u> Exp. Date: <u>10/2015</u>			
EMPLOYEE HEALTH & HYGIENIC PRACTICES			
2. Communicable disease; reporting, restrictions & exclusions			
3. No discharge from eyes, nose, or mouth; no open wounds			
4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS			
5. Hands clean and properly washed; gloves used properly			
6. Adequate handwashing facilities supplied & accessible	<u>X</u>		<u>X</u>
TIME AND TEMPERATURE RELATIONSHIPS			
7. Proper hot and cold holding temperatures		<u>X</u>	
8. Time as a public health control; procedures & records		<u>X</u>	
9. Proper cooling methods		<u>X</u>	
10. Proper cooking time & temperatures		<u>X</u>	
11. Proper reheating procedures for hot holding		<u>X</u>	
PROTECTION FROM CONTAMINATION			
12. Returned and reservice of food			
13. Food in good condition: safe and unadulterated		<u>X</u>	
14a. Food contact surfaces: clean and sanitized			
14b. Proper warewashing and sanitizing procedures		<u>X</u>	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
FOOD FROM APPROVED SOURCES			
15. Food obtained from approved source			
16. Compliance with shellstock tags, condition, display			
17. Compliance with Gulf oyster regulations			
CONFORMANCE WITH APPROVED PROCEDURES			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY			
19. Raw, undercooked, and confectionary containing alcohol foods			
HIGHLY SUSCEPTIBLE POPULATIONS			
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>110</u> °F Hand Sink Temp <u>103</u> °F			
LIQUID WASTE DISPOSAL			
22. Sewage and wastewater properly disposed			
VERMIN			
23. No rodents, insects, birds, or animals			

APPROVED RETAIL PRACTICES	
SUPERVISION	MIN
24. Person in charge present and performs duties	
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	<u>X</u>
27. Food separated and protected	
28. Washing fruits and vegetables	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<u>X</u>
31. Consumer self-service	
32. Food properly labeled & honestly presented	<u>X</u>
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood contact surfaces clean	
34. Warewashing facilities: installed, maintained, used; test strips	
35. Equipment/Utensils approved; installed; clean; good repair, capacity	<u>X</u>
36. Equipment, utensils and linens: storage and use	
37. Vending machines	
38. Adequate ventilation and lighting; designated areas, use	
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	<u>X</u>
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia Sanitizer Concentration (ppm):	
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	<u>X</u>
43. Toilet facilities: properly constructed, supplied, cleaned	
44a. Premises kept free of debris and unnecessary equipment	<u>X</u>
44b. Appropriate use of equipment	
44c. Janitorial area, provided maintained, and kept clean	
44d. Employee personal items stored in approved location	
44e. Facility is equipped to prevent vermin entrance/harborage	
PERMANENT FOOD FACILITIES	
45. Floor walls and ceilings: built, maintained, and clean	<u>X</u>
46. No unapproved private homes/living or sleeping quarters	
SIGNS/REQUIREMENTS	
47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available <u>7/31/12</u>	
50. Impoundment	
51. Permit Suspension	
52. Other	
NON-PERMANENT FOOD FACILITIES	
53. Mobile Food Facilities	
54. Temporary Food Facilities	

Owner/Operator: [Signature] Title: [Signature] REHS: [Signature] Form Updated 01/2010



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Date 11/3/14
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: MAUN BROS. GROCERY & MEAT MARKET Permit Holder: Ashwani & Co. Inc.

Address: 570 N. PALORA AVE # A City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
COOKED INDIAN GOAT / Prep table	86°F	FISH / MEAT CASE	40°F
RAW FISH / 3-DOOR Frig	40°F	CHICKEN / " "	40°F
MARINATED RAW FISH / " " "	39°F	GOAT / " "	39°F
" " CHICKEN / " " "	40°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

7, 9, 11 INDIAN style COOKED GOAT RECEIVED FROM AN
 13, 8 UNAPPROVED SOURCE STORED AT ROOM TEMP IN
 AN UNAPPROVED CONTAINER ON PREP TABLE w/ TRAY
 OF THAWING FISH. REMOVE FROM FACILITY IMMEDIATELY

6. 14.5 HAND WASHING SINK IN KITCHEN HAS UTENSILS &
 TRAYS. DISCONTINUE PRACTICE, ONLY USE SINK
 TO WASH HANDS. 2ND NOTICE C.O.S.

6. NO PAPER TOWEL IN EMPLOYEE RESTROOM.
 PROVIDE. C.O.S.

35. NO SHELVES PROVIDED FOR BACKROOM DRY STORAGE
 PROVIDE NSF APPROVED SHELVING.

Owner/Operator: [Signature] Title: Owner

REHS: [Signature]



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DBA: MANU BIOS GROCERY & MEAT MARKET Permit Holder: Ashwani & Co. INC.
 Address: 570 N. PALORA AVE #A City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS	
30, 35	No shelves in 3-DOOR REFRIGERATOR. PROVIDE NSF APPROVED SHELVES w/in 1 WEEK.
32.	Dry BOXES OF STARCHY NOODLES NOODLES NOT LABELED. All products on shelves shall have proper labeling as described in SHERMAN FOOD LAW.
30.	MANY BOXES STORED ON FLOOR THROUGHOUT FACILITY. KEEP OFF OF FLOOR A MINIMUM OF 6"
26.	FISH BEING THAWED OUT AT ROOM TEMP. FOODS shall be THAWED OUT IN REFRIGERATOR, MICROWAVE OR UNDER RUNNING WATER. 2ND NOTICE, \$100 FINE FOR SAME VIOLATION ON NEXT INSPECTION

Owner/Operator: Title: OWNER

REHS:



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DBA: MAUN Bros. Grocery & MEAT Market Permit Holder: Ashwani & Co. Inc.
 Address: 570 N. PALORA AVE #A City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

44A. 42. MANY UNNECESSARY EQUIPMENT & DEBRIS THROUGH OUT BACK ROOM & DRY STORAGE ROOM. REMOVE UNNECESSARY EQUIPMENT & CLEAN ENTIRE FACILITY.

45. CEILING IN KITCHEN HAS WATER DAMAGE. PLEASE REPAIR. 2ND NOTICE

40. NO WIPING CLOTH SANITIZER BUCKET IN FACILITY. PROVIDE W/ 100 PPM CL⁻ OR OTHER SANITIZER AT ALL TIMES & CHANGE ~~TO~~^{TC} CLOTHS ON A REGULAR BASIS. NO OTHER

~~NO FOOD HANDLER CERTIFICATE PROVIDE IMMEDIATELY~~
~~NO OTHER VIOLATIONS NOTED AT TIME OF INSPECTION?~~
 REINSPECTION WILL OCCUR AFTER 12/3/11

Owner/Operator: Ramblin Title: OWNER REHS: _____