



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 1/12/12
 Page 1 of 3

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Holly Oak East Grocery Permit Holder: HARI RAM SARUP KALIA
 Address: 555 GARDEN HWY City: Yuba City, CA Zip: 95991 Phone: 671-9064
 Computer #: 1165

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>VARINDER KUMAR</u> Exp. Date: <u>7/2016</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				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				28. Washing fruits and vegetables	
6. Adequate handwashing facilities supplied & accessible				29. Toxic substances properly identified, stored, used	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures		X		30. Food storage; food storage containers identified	
8. Time as a public health control; procedures & records				31. Consumer self-service	
9. Proper cooling methods				32. Food properly labeled & honestly presented	
10. Proper cooking time & temperatures				PROTECTION FROM CONTAMINATION	
11. Proper reheating procedures for hot holding				33. Nonfood contact surfaces clean	
PROTECTION FROM CONTAMINATION				34. Warewashing facilities: installed, maintained, used; test strips	
12. Returned and reservice of food				35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
13. Food in good condition: safe and unadulterated				36. Equipment, utensils and linens: storage and use	
14a. Food contact surfaces: clean and sanitized				37. Vending machines	
14b. Proper warewashing and sanitizing procedures				38. Adequate ventilation and lighting; designated areas, use	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm):				Sanitizer Concentration (ppm):	
FOOD FROM APPROVED SOURCES				PHYSICAL FACILITIES	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
CONFORMANCE WITH APPROVED PROCEDURES				PERMANENT FOOD FACILITIES	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44a. Premises kept free of debris and unnecessary equipment	X
CONSUMER ADVISORY				SIGN REQUIREMENTS	
19. Raw, undercooked, and confectionary containing alcohol foods				44b. Appropriate use of equipment	
HIGHLY SUSCEPTIBLE POPULATIONS				COMPLIANCE & ENFORCEMENT	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44c. Janitorial area, provided maintained, and kept clean	
WATER/HOT WATER				NON-PERMANENT FOOD FACILITIES	
21. Hot and cold water available				45. Floor walls and ceilings: built, maintained, and clean	X
Ware Sink Temp <u>105</u> °F Hand Sink Temp <u>105</u> °F				46. No unapproved private homes/living or sleeping quarters	
LIQUID WASTE DISPOSAL				Signs posted; last inspection report available	
22. Sewage and wastewater properly disposed				COMPLIANCE & ENFORCEMENT	
VERMIN				48. Plan Review	
23. No rodents, insects, birds, or animals				49. Permits Available	<u>1/31/12</u>
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

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



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DBA: Holly OAK GAS & Groceries Permit Holder: HARI RAM SARUP KALIA
 Address: 555 GARDEN Hwy City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
DEEP FRIED Burrito/WARMER	110°F	NACHO CHEESE	140°F
Milk / Cooler	35°F	SANDWICHES	41°F

OBSERVATIONS AND CORRECTIVE ACTIONS	
7.	DEEP FRIED Burrito @ 110°F in Hot Holding. VC & DED. FOOD WHICH IS A PHE SHALL BE HELD @ 135°F or HIGHER
35.	DEEP FAT FRYER VERY GREASEY & MESSY. CLEAN Thoroughly & ON A REGULAR BASIS.
45.	FLOORING in Restroom coming apart. Repair w/ APPROVED MATERIAL. STAPLES NOT APPROVED.
35. 44A.	NON FUNCTIONING EQUIPMENT in KITCHEN. REMOVE & PROVIDE NSF APPROVED STAINLESS STEEL TABLE For MAKING SANDWICHES.

Owner/Operator: Ravindra Gill Title: _____

REHS:



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DBA: Holly OAK GAS & Grocery Permit Holder: HARI RAY SARUP KALIA
 Address: 555 GARDEN HWY City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS	
45.	AREA UNDER ICE MACHINE DIRTY. PLEASE CLEAN. BACKROOM ALSO NEEDS CLEANING.
35.	UTENSIL WASHING SINK NOT SECURED TO WALL. SECURE UTENSIL SINK TO WALL & SEAL w/ APPROVED MATERIAL
NO OTHER VIOLATIONS NOTED AT TIME OF INSPECTION.	
REINSPECTION WILL OCCUR AFTER 90 DAYS.	
40	PROVIDE TEST STRIPS FOR SANITIZING BUCKET 100 ppm Cl ⁻ OR 200 ppm QUAT & AMMONIA

Owner/Operator: Pavitar Gill Title: _____

REHS: