



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 5/1/12  
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**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Central Gaither School Permit Holder: Central Gaither School  
 Address: 8403 Bailey Rd. City: Yuba City, CA Zip: 95993 Phone: 674-6395  
 Computer #: 3093

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>Celine Hamrah</u> Exp. Date: <u>8/2015</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				30. Food storage; food storage containers identified	X
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				12. Returned and reservice of food	
PROTECTION FROM CONTAMINATION				13. Food in good condition: safe and unadulterated	
12. Returned and reservice of food				14a. Food contact surfaces: clean and sanitized	
13. Food in good condition: safe and unadulterated				14b. Proper warewashing and sanitizing procedures	
14a. Food contact surfaces: clean and sanitized				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other	
14b. Proper warewashing and sanitizing procedures				Sanitizer Concentration (ppm): <u>200</u>	
FOOD FROM APPROVED SOURCES				PHYSICAL FACILITIES	
15. Food obtained from approved source				33. Nonfood contact surfaces clean	
16. Compliance with shellstock tags, condition, display				34. Warewashing facilities: installed, maintained, used; test strips	
17. Compliance with Gulf oyster regulations				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
CONFORMANCE WITH APPROVED PROCEDURES				36. Equipment, utensils and linens: storage and use	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				37. Vending machines	
CONSUMER ADVISORY				38. Adequate ventilation and lighting; designated areas, use	
19. Raw, undercooked, and confectionary containing alcohol foods				39. Thermometers provided and accurate	
HIGHLY SUSCEPTIBLE POPULATIONS				40. Wiping cloths: properly used and stored	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
WATER/HOT WATER				Sanitizer Concentration (ppm):	
21. Hot and cold water available				PHYSICAL FACILITIES	
Ware Sink Temp <u>105</u> °F Hand Sink Temp <u>105</u> °F				41. Plumbing: proper backflow devices	
LIQUID WASTE DISPOSAL				42. Garbage and refuse properly disposed; facilities maintained	
22. Sewage and wastewater properly disposed				43. Toilet facilities: properly constructed, supplied, cleaned	
VERMIN				44a. Premises kept free of debris and unnecessary equipment	
23. No rodents, insects, birds, or animals				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	
				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>7/30/13</u>
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

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



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 Address: 8403 BAILEY RD City: Yuba City, CA Zip: 95993 Phone: 674-6395

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
TACOS / WARMER	150°F	BEANS / WARMER	150°F
RICE / out of OVEN	179°F	CHEESE / Counter serving	148°
MILK / MILK COOLERS	34°F		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

30 BINS OF Dry STORAGE NOT LABELED.  
 PLEASE label w/ Generic NAME.

PREVIOUS VIOLATIONS HAVE BEEN CORRECTED.

No other violations noted at time  
 of inspection.

NOTE! WALK-IN COOLER @ 37°F

Owner/Operator: Celine H Title: manager REHS: [Signature]