



**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Wilbur Market Permit Holder: SHINGARA SINGH  
 Address: 201 Wilbur Ave City: Yuba City, CA Zip: 95991 Phone: 671-7434  
 Computer #: 3076

- 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	
	COS	MAJ	MIN		MIN
<b>DEMONSTRATION OF KNOWLEDGE</b>				<b>SUPERVISION</b>	
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: _____ Exp. Date: _____				<b>PERSONAL CLEANLINESS</b>	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				25. Personal cleanliness and hair restraints	
2. Communicable disease; reporting, restrictions & exclusions				<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
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	
<b>PREVENTING CONTAMINATION BY HANDS</b>				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible		X		<b>FOOD STORAGE/DISPLAY/SERVICE</b>	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures				31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				<b>EQUIPMENT/UTENSILS/LINENS</b>	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
<b>PROTECTION FROM CONTAMINATION</b>				35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized				38. Adequate ventilation and lighting; designated areas, use	
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	
Sanitizer Type: <input 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): _____	
<b>FOOD FROM APPROVED SOURCES</b>				<b>PHYSICAL FACILITIES</b>	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	X
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	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
<b>CONSUMER ADVISORY</b>				44c. Janitorial area, provided maintained, and kept clean	
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				<b>PERMANENT FOOD FACILITIES</b>	
<b>WATER/HOT WATER</b>				45. Floor walls and ceilings: built, maintained, and clean	X
21. Hot and cold water available				46. No unapproved private homes/living or sleeping quarters	
Ware Sink Temp _____ °F Hand Sink Temp <u>70</u> °F		X		<b>SIGNS/REQUIREMENTS</b>	
<b>LIQUID WASTE DISPOSAL</b>				47. Signs posted; last inspection report available	
22. Sewage and wastewater properly disposed				<b>COMPLIANCE &amp; ENFORCEMENT</b>	
<b>VERMIN</b>				48. Plan Review	
23. No rodents, insects, birds, or animals				49. Permits Available	<u>8/30/12</u>
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				<b>NON-PERMANENT FOOD FACILITIES</b>	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: S. Abhinav Title: \_\_\_\_\_

REHS: [Signature] Form Updated 01/2010





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

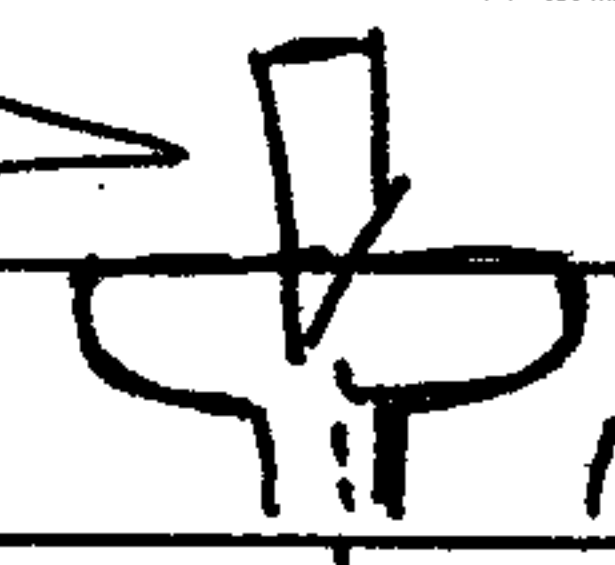
Date 4/27/12  
 Page 2 of 3

**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Wilbur Market Permit Holder: SHINGARA SINGH  
 Address: 201 Wilbur Ave City: Yuba City, CA Zip: 95991 Phone: 671-7434

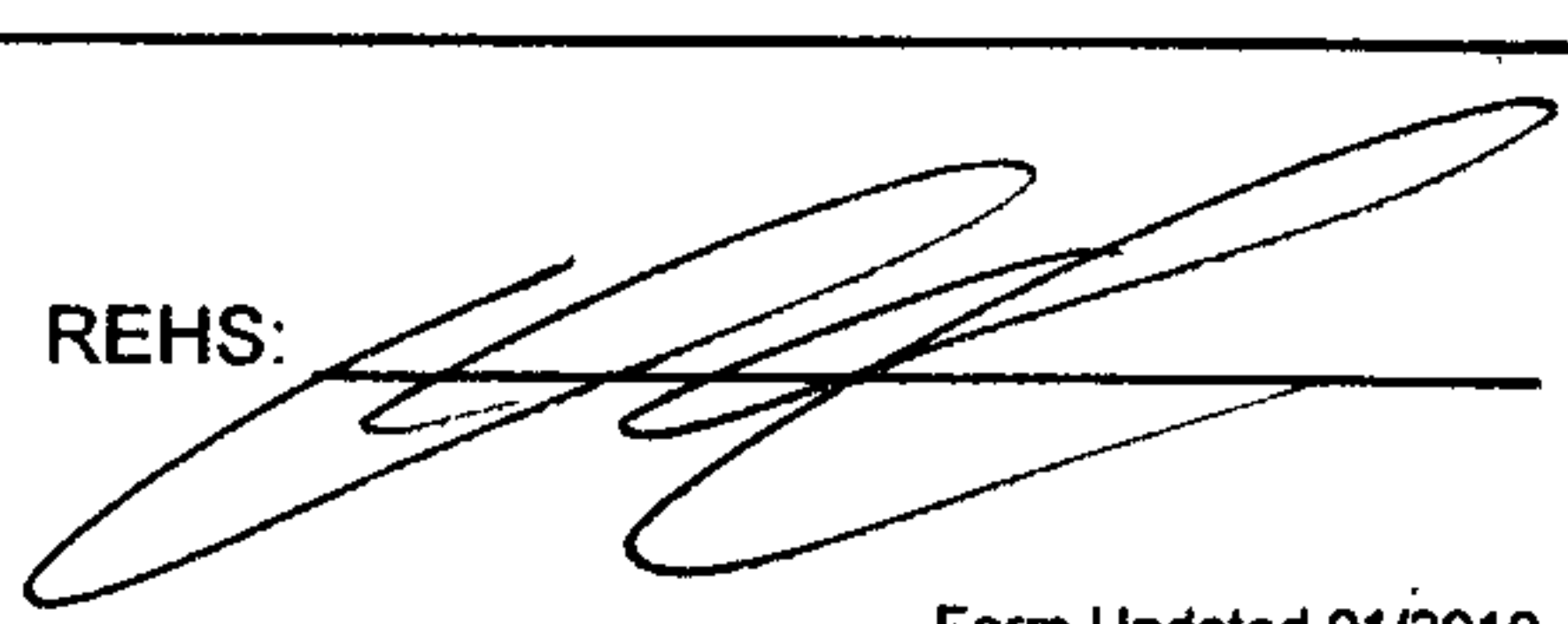
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
CHEESE / 3-DOOR	37°F		
MILK / WALK-IN COOLER	40°F		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

21, 35, 41. 2-Compartment sink lacks Hot water & WAS  
 relocated without Approval. Sink is Directly Plumbed.  
 MOVE 2-Compartment sink BACK to original  
 location or KEEP in SAME location. Provide  
 Approved FLOORING ~~with~~. Provide continuously  
 COVERED FLOORING which goes up wall a minimum  
 of 4" w/ a minimum 3/8" radius. Provide FLOOR  
 SINK AT NEW location OR Provide Approved  
 Funnel Drain  IF FLOOR SINK is NOT  
 installed at original location. Provide Hot  
 water.

6.21 No Hot water at HAND SINK at Bathroom.  
 Provide Hot & Cold running water at all SINKS.

Owner/Operator: S. Alshukh Title: \_\_\_\_\_

REHS: 



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 4/27/12  
 Page 3 of 3

**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: WILBUR MARKET Permit Holder: SHINGARA SINGH  
 Address: 201 WILBUR AVE City: Yuba City, CA Zip: 95991 Phone: 671-7434

TEMP	TEMP	TEMP	TEMP

**OBSERVATIONS AND CORRECTIVE ACTIONS**

55. SHELVING ABOVE SODA BOXES UNAPPROVED & MOLDY.  
 REMOVE. ONLY PROVIDE NSF APPROVED METAL SHELVING.

45 PAINT DISCOLORED AT SODA DISPENSING CABINET.  
 REPLACE CABINET OR REPAINT WITH SEMI-GLOSS PAINT. IF CABINET IS TO BE REPLACED GET PRIOR APPROVAL FROM HEALTH DEPT.

REINSPECTION WILL OCCUR AFTER 5/11/12

NO OTHER VIOLATIONS NOTED AT TIME OF INSPECTION

Owner/Operator: S. Alshukh Title: \_\_\_\_\_

REHS: [Signature]

DISTRIBUTION: Original-Department; Yellow-Owner/Operator