



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION  
 DEVELOPMENT SERVICES DEPARTMENT  
 1130 Civic Center Boulevard, Suite A  
 Yuba City, CA. 95993  
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 12-20-16

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**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Food Max Permit Holder: Save Mart Supermarkets  
 Address: 1232 Colusa City: YC Zip: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Computer #: \_\_\_\_\_

Initial  Routine  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>Mark Suries</u> Exp. Date: <u>7-12-17</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				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				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				FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	X
7. Proper hot and cold holding temperatures	X	X		31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				EQUIPMENT/UTENSILS/LINENS	
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	
PROTECTION FROM CONTAMINATION				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
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				40. Wiping cloths: properly used and stored	
Sanitizer Concentration (ppm): _____				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
FOOD FROM APPROVED SOURCES				Sanitizer Concentration (ppm): _____	
15. Food obtained from approved source				PHYSICAL FACILITIES	
16. Compliance with shellstock tags, condition, display				41. Plumbing: proper backflow devices	
17. Compliance with Gulf oyster regulations				42. Garbage and refuse properly disposed; facilities maintained	
CONFORMANCE WITH APPROVED PROCEDURES				43. Toilet facilities: properly constructed, supplied, cleaned	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44a. Premises kept free of debris and unnecessary equipment	
CONSUMER ADVISORY				44b. Appropriate use of equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44c. Janitorial area, provided maintained, and kept clean	
HIGHLY SUSCEPTIBLE POPULATIONS				44d. Employee personal items stored in approved location	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44e. Facility is equipped to prevent vermin entrance/harborage	X
WATER/HOT WATER				PERMANENT FOOD FACILITIES	
Ware Sink Temp _____ °F Hand Sink Temp _____ °F				45. Floor walls and ceilings: built, maintained, and clean	X
LIQUID WASTE DISPOSAL				SIGN REQUIREMENTS	
22. Sewage and wastewater properly disposed				47. Signs posted; last inspection report available	
VERMIN				COMPLIANCE & ENFORCEMENT	
23. No rodents, insects, birds, or animals				48. Plan Review	
				49. Permits Available	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: [Signature]

Title: \_\_\_\_\_

RHS: [Signature]

Form Updated 10/22/13



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ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.

OBSERVATIONS AND CORRECTIVE ACTIONS
7 <sup>Srv</sup> Hot held whole chicken 119°F-129°F (+ some at 135°F-160°F) in hot holding display case. Fight out on top and left side bottom reportedly "not whole it is supposed to be" (Knd). Monitor to ensure hot held chicken is maintained at 135°F or above.
30 - A few <sup>packaged</sup> boxes stored directly on floor. Store at 6 inches <sup>to</sup> ground.
44 - Back door rolled up with an curtain <sup>is</sup> and nobody working at/by door. Keep closed /air curtain on to prevent entrance of vermin.
45 - Clean floor under shelves in back room to remove food debris.

Owner/Operator: [Signature] Title: \_\_\_\_\_

REHS: [Signature]