



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 4.19.17
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Yuba City Charter Permit Holder: _____
 Address: 256 Wilbur Ave 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>Louise Brown</u> Exp. Date: <u>6.6.21</u>								PERSONAL CLEANLINESS
EMPLOYEE HEALTH & HYGIENIC PRACTICES								25. Personal cleanliness and hair restraints
2. Communicable disease; reporting, restrictions & exclusion								GENERAL FOOD SAFETY REQUIREMENTS
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
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								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 reserve 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):								PHYSICAL FACILITIES
FOOD FROM APPROVED SOURCES								41. Plumbing: proper backflow devices
15. Food obtained from approved source								42. Garbage and refuse properly disposed; facilities maintained
16. Compliance with shellstock tags, condition, display								43. Toilet facilities: properly constructed, supplied, cleaned
17. Compliance with Gulf oyster regulations								44a. Premises kept free of debris and unnecessary equipment
CONFORMANCE WITH APPROVED PROCEDURES								44b. Appropriate use of equipment
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								44c. Janitorial area, provided maintained, and kept clean
CONSUMER ADVISORY								44d. Employee personal items stored in approved location
19. Raw, undercooked, and confectionary containing alcohol foods								44e. Facility is equipped to prevent vermin entrance/harborage
HIGHLY SUSCEPTIBLE POPULATIONS								PERMANENT FOOD FACILITIES
20. Licensed health care facilities/public & private schools; prohibited foods not offered								45. Floor walls and ceilings: built, maintained, and clean
WATER/HOT WATER								46. No unapproved private homes/living or sleeping quarters
Ware Sink Temp <u>NA</u> °F Hand Sink Temp <u>100</u> °F								SIGNS/REQUIREMENTS
LIQUID WASTE DISPOSAL								47. 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
								50. Impoundment
								51. Permit Suspension
								52. Other
								NON-PERMANENT FOOD FACILITIES
								53. Mobile Food Facilities
								54. Temporary Food Facilities

Owner/Operator: Louise Brown Title: _____
 REGIS: Kimberly Hart Form updated 10/2/13



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ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
Jacos @ Sennel line	81°F		
Diced tomatoes	50°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

7-Jacos and diced tomatoes out of temperature on Sennel line. Reported all food discarded at end of lunch period. Provide written procedures for Time - Only or maintain potentially hazardous food at 41°F and below or 135°F and above.

Note: Facility's only hand sink located in restroom off denning area. Reported food handlers clean hands at that sink. Have food handlers use paper towel to open door after washing hands and discard in trash receptacle in food service area (as many people did not wash hands after using the restroom).

Owner/Operator: DED Title: _____

REHS: [Signature]