



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Copper Market Computer # \_\_\_\_\_  
 Address: 763 Reeves Avenue City: YC

- 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: _____ Exp. Date: _____				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		X		FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures			X	31. Consumer self-service	X
8. Time as a public health control; procedures & records				EQUIPMENT/UTENSILS/LINENS	
9. Proper cooling methods				33. Nonfood contact surfaces clean	X
10. Proper cooking time & temperatures				34. Warewashing facilities: installed, maintained, used; test strips	X
11. Proper reheating procedures for hot holding				35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
PROTECTION FROM CONTAMINATION				36. Equipment, utensils and linens: storage and use	
12. Returned and reservice of food				37. Vending machines	
13. Food in good condition: safe and unadulterated			X	38. Adequate ventilation and lighting; designated areas, use	
14a. Food contact surfaces: clean and sanitized				39. Thermometers provided and accurate	
14b. Proper warewashing and sanitizing procedures				40. Wiping cloths: properly used and stored	
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				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	
CONSUMER ADVISORY				44c. Janitorial area, provided maintained, and kept clean	X
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
HIGHLY SUSCEPTIBLE POPULATIONS				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				PERMANENT FOOD FACILITIES	
WATER/HOT WATER				45. Floor walls and ceilings: built, maintained, and clean	X
21. Adequate hot & cold water provided			X	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	

See page two

Owner/Operator: Ne

REHS: Kim Hunt



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 11.29.17  
 Page 2 of 3

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OBSERVATIONS AND CORRECTIVE ACTIONS
6- No paper towels at restroom hand sink. Provide today in sanitary dispenser and maintain paper towels in said sanitary dispenser. Note: This violation has been written on several past inspection reports; permitted food facilities must have soap and paper towels in sanitary dispensers <u>at all times.</u>
7- Hot dogs 48°F, sandwich meat 49°F and buns 48°F in display refrigerator (air temperature 47°F). Adjust/repair walk-in to maintain at 41°F or below.
13- Bottled beverages stored in restroom. Relocate to area outside of restroom immediately. Food/utensils/equipment may not be stored in restrooms.
21- No hot water at mop sink. Provide minimum 120°F hot water at mop sink within two weeks.

Owner/Operator Init: h

REHS Init: KMH



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Page 3 of 3

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OBSERVATIONS AND CORRECTIVE ACTIONS
31- Clean behind and between beverage dispenser nozzles to remove accumulated beverage syrup and spider webs.
33- Clean inside cabinets under beverage dispenser to remove pooled/dried beverage syrup.
34- No 3 compartment utensil sink in facility although facility has open food (jerky); on ice machine and beverage dispenser. Provide approved 3-compartment sink (direct discharge to floor-sink) or remove beverage dispenser, open food and ice machine with <u>two weeks</u> .
44- Wet mop stored in mop bucket w/trigger. Store to dry between uses.
45- Clean floor to remove dust/debris wear needed and area behind walk-in to prevent attraction/harboring of rodents.
Organic items on floor to shelves to facilitate cleaning

\* Re-inspection to follow in 14 days.

Owner/Operator Init: [Signature]

REHS Init: [Signature]