



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Target  
 Address: 1153 Butte House Road City: Yuba City

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>Leslie Salcido Noriega</u> Exp. Date: <u>1/29/2025</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				26. Approved thawing methods used, frozen food	
3. No discharge from eyes, nose, or mouth; no open wounds				27. Food separated and protected	
4. Proper eating, tasting, drinking or tobacco use				28. Washing fruits and vegetables	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				30. Food storage; food storage containers identified	
6. Adequate handwashing facilities supplied & accessible			X	31. Consumer self-service	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures				33. Nonfood contact surfaces clean	
8. Time as a public health control; procedures & records				34. Warewashing facilities: installed, maintained, used; test strips	
9. Proper cooling methods				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
10. Proper cooking time & temperatures				36. Equipment, utensils and linens: storage and use	
11. Proper reheating procedures for hot holding				37. Vending machines	
PROTECTION FROM CONTAMINATION				PHYSICAL FACILITIES	
12. Returned and reservice of food				41. Plumbing: proper backflow devices	
13. Food in good condition: safe and unadulterated				42. Garbage and refuse properly disposed; facilities maintained	
14a. Food contact surfaces: clean and sanitized				43. Toilet facilities: properly constructed, supplied, cleaned	
14b. Proper warewashing and sanitizing procedures				44a. Premises kept free of debris and unnecessary equipment	
FOOD FROM APPROVED SOURCES				44b. Appropriate use of equipment	
15. Food obtained from approved source				44c. Janitorial area, provided maintained, and kept clean	
16. Compliance with shellstock tags, condition, display				44d. Employee personal items stored in approved location	
17. Compliance with Gulf oyster regulations				44e. Facility is equipped to prevent vermin entrance/harborage	
CONFORMANCE WITH APPROVED PROCEDURES				PERMANENT FOOD FACILITIES	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				45. Floor walls and ceilings: built, maintained, and clean	
CONSUMER ADVISORY				SIGNS/REQUIREMENTS	
19. Raw, undercooked, and confectionary containing alcohol foods				47. Signs posted; last inspection report available	
HIGHLY SUSCEPTIBLE POPULATIONS				COMPLIANCE & ENFORCEMENT	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				48. Plan Review	
WATER/HOT WATER				49. Permits Available <u>8/31/2006</u> X	
21. Adequate hot & cold water provided				50. Impoundment	
LIQUID WASTE DISPOSAL				51. Permit Suspension	
22. Sewage and wastewater properly disposed				52. Other	
VERMIN					
23. No rodents, insects, birds, or animals					

Green placard issued.

See page 2 for violations.

Owner/Operator: Cynthia Carter

REHS: [Signature]

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (13947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (13947-13947.1)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall come in contact with any food, food contact surface, or utensil. (13949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (13949.5, 13950, 13950.5, 13973(a))
3. Employees reporting sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (13977)
4. No employees shall eat, drink, or smoke in any work area. (13977)
5. Employees are required to wash their hands before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (13952, 13953, 13953.1, 13954, 13955, 13956, 13973 (b-d))
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (13932.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (13932, 13933, 13933.1, 14687(f))
7. Potentially hazardous foods shall be held at or below 41° 45° F or at or above 135° F. (13936, 13938, 14027, 14243(j))
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (14000)
9. All potentially hazardous food shall be rapidly cooled from 135° F to 70° F within 2 hours, and then from 70° F to 41° F within 4 hours. Cooling shall be by one or more of the following methods: in transfer containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment or, using containers that facilitate heat transfer. (14002, 14002.1)
10. Cooked meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155° F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145° F for 15 sec. poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165° F. Other temperature requirements may apply. (14004, 14008, 14010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165° F. (14014, 14016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (14017)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (13937, 13938, 13939, 13940, 13941, 14254(c), 14254(d))
14. All food contact surfaces and equipment shall be clean and sanitized. (13944(a), 14087, 14093, 14093.4, 14093.4, 14101 (b-d), 14101, 14109, 14111, 14112, 14115 (a, b, d), 14117, 14120), 14141)
15. All food shall be obtained from an approved source. (13950, 13952, 14021-14021, 14041)
16. Shellstock shall have complete certification tags and shall be properly stored and displayed. (14039 - 14039.5)
17. Comply with Gulf Oyster Warning seasonal requirements. (The 17 CA Code of Regulations §12874, Cal Code Section 113707)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (14119, 14120, 14121, 14122) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (14057, 14057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged condonatory food containing more than 1% alcohol may be served if the facility notifies the consumer. (14012, 14093, 14093.1)
20. Potentially hazardous foods may not be stored in licensed health care facilities; public and private schools. (14091)
21. An adequate, protected, gaseous supply of hot water and cold water shall be provided at all times. (13923(c), 14093.2(b), 14101(a), 14109, 14192, 14192.1, 14195)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (14197)
23. Each food facility shall be kept free of vermin; rodents (rats, mice), cockroaches, flies. (14254, 14254.1)
24. All persons in charge shall be present at the food facility during all hours of operation. (13945-13945.1, 13944, 13945)
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (13969, 14397)
26. Food shall be thawed under refrigeration; completely submerged under cold running water or sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (14018, 14020, 14020.1)
27. All food shall be separated and protected from contamination. (13994 (a, b, c, d, e, f, g, h, i, j, k, l, m, n, o, p, q, r, s, t, u, v, w, x, y, z), 14077, 14083, 14143 (c))
28. Raw, whole produce shall be washed prior to preparation. (13992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (13924, 14254, 14254.2)
30. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (14047, 14049, 14051, 14052, 14053, 14057(b), 14059 (b))
31. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (14063, 14065)
32. Any food is misbranded if the labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (14087, 14088, 14093, 14093.1)
33. All non-food contact surfaces or utensils and equipment shall be clean. (14113 (c))
34. Food facilities that prepare food shall be equipped with handwashing facilities. (14113)
35. All utensils and equipment shall be fully operative and in good repair. (14175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (14130, 14130.1, 14132, 14133, 14134, 14135, 14136, 14137, 14138, 14139, 14140, 14141, 14142, 14143, 14144, 14145, 14146, 14147, 14148, 14149, 14150, 14151, 14152)
36. All clean and sanitized non-food items shall be stored and displayed separate from food and food-contact surfaces. (14183, 14183.1-14183.3) Utensils and equipment shall be stored, protected from contamination, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (14145)
37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (14145)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened operable window, an air shaft, or a light-tight activated charcoal fan, consistent with local building codes. (14149, 14149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of the thermostatic type or protected with light shields. (14162, 14162.1, 14252, 14252.1)
39. An accurate easily readable multi-probe thermometer for measuring temperature of food shall be available to the food handler. A thermometer +/- 2° F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (14157, 14159)
40. Wiping cloths used to wipe service counters, seals or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (14136, 14185.1)
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (14192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved material, labeled, properly stored, and used for no other purpose. (14174, 14169.1, 14180, 14183, 14193, 14193.1, 14199, 14201, 14269)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (14244, 14245, 14246, 14247, 14248, 14249, 14250, 14251, 14252, 14253, 14254, 14255, 14256, 14257, 14258)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet basins shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons in establishments with more than 2,000 sq ft. The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (14087 (f), 14123, 14143 (a) & (b), 14158, 14159, 14159.2, 14159.3, 14159.4, 14159.5, 14159.6, 14159.7, 14159.8, 14159.9, 14160, 14161, 14162, 14163, 14164, 14165, 14166, 14167, 14168, 14169, 14170, 14171, 14172, 14173, 14174, 14175, 14176, 14177, 14178, 14179, 14180, 14181, 14182, 14183, 14184, 14185, 14186, 14187, 14188, 14189, 14190, 14191, 14192, 14193, 14194, 14195, 14196, 14197, 14198, 14199, 14200, 14201, 14202, 14203, 14204, 14205, 14206, 14207, 14208, 14209, 14210, 14211, 14212, 14213, 14214, 14215, 14216, 14217, 14218, 14219, 14220, 14221, 14222, 14223, 14224, 14225, 14226, 14227, 14228, 14229, 14230, 14231, 14232, 14233, 14234, 14235, 14236, 14237, 14238, 14239, 14240, 14241, 14242, 14243, 14244, 14245, 14246, 14247, 14248, 14249, 14250, 14251, 14252, 14253, 14254, 14255, 14256, 14257, 14258, 14259, 14260, 14261, 14262, 14263, 14264, 14265, 14266, 14267, 14268, 14269, 14270, 14271, 14272, 14273, 14274, 14275, 14276, 14277, 14278, 14279, 14280, 14281, 14282)
44. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base covering shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be kept enclosed. All food facilities shall be kept clean and in good repair. (14236, 14236.1, 14237, 14238, 14239, 14240, 14241, 14242, 14243, 14244, 14245, 14246, 14247, 14248, 14249, 14250, 14251, 14252, 14253, 14254, 14255, 14256, 14257, 14258, 14259, 14260, 14261, 14262, 14263, 14264, 14265, 14266, 14267, 14268, 14269, 14270, 14271, 14272, 14273, 14274, 14275, 14276, 14277, 14278, 14279, 14280, 14281, 14282)
45. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (14225, 14226)
46. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (13325.5) (b) No smoking signs shall be posted in food preparation, food storage, and general storage areas (13378). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. (13725.1, 13725.1 (e))
48. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (14380)
49. A food facility shall not be open for business without a valid permit. (14097(b) & (c), 14391 (a), 14397)
50. An enforcement officer may suspend the permit and order the food facility immediately closed. (14409, 14405)

THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM.





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 10-22-2020  
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**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Target  
 Address: 1153 Butte House Road City: Yuba City

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- ⑥ Paper towel roll set next to Starbucks handsink faucet. Paper towel roll set on top of paper towel dispenser in back employee restroom. Keep paper towels only in paper towel dispensers or safely store away to prevent contamination.
- ④ Environmental Health permit to operate on-site expired and was not posted to be visible to customers. Post current, valid permit to operate to be visible to customers.

Owner/Operator Init: OC

REHS Init: JR