

Amador County Environmental
Health
810 Court Street
Jackson, CA 95642
209-223-6439

Food Inspection Report

Date: 01/04/2012	Page 1 of 3
Time In: _____	2:00 pm
Time Out: _____	3:00 pm

Facility Name: Cost Less Food Company	Address: 555 S Highway 49	City: Jackson	Zip Code: 95642
Permit #: PT0000641	Exp Date: 12/31/2012	Permit Holder: Best Deal Food Company, Inc.	Type of Inspection: Routine/Annual Inspection

See last page for the code sections and general requirements that correspond to each violation listed below

In = In compliance **N/O = Not observed** **N/A = Not applicable** **☒ = Items not in compliance**
COS = Corrected on-site **MAJ = Major violation** **PTS = Points**

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT	PROTECTION FROM CONTAMINATION		COS	MAJ	OUT
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	1. Demonstration of knowledge; food manager certification	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	12. Returned and reserve of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					<input type="checkbox"/> In	13. Food in good condition, safe and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> In	2. Communicable disease; reporting, restrictions & exclusions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	3. No discharge from eyes nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	FOOD FROM APPROVED SOURCES				
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> In	15. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS					<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In	6. Adequate handwashing facilities supplied/accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	CONFORMANCE WITH APPROVED PROCEDURES				
TIME AND TEMPERATURE RELATIONSHIPS					<input type="checkbox"/> In <input checked="" type="checkbox"/> N/A	18. Compliance with vaiance, specialized process, & HCCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	CONSUMER ADVISORY				
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	8. Time as a public health control; procedures & reco	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> In <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	HIGHLY SUSCEPTIBLE POPULATIONS				
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	10. Proper cooking time and temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> In <input checked="" type="checkbox"/> N/A	20. Licensed health care facilities/public & private schools; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	WATER/HOT WATER				
					<input checked="" type="checkbox"/> In	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					LIQUID WASTE DISPOSAL				
					<input checked="" type="checkbox"/> In	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					VERMIN				
					<input type="checkbox"/> In	23. No rodents, insects, birds, or animals	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

SUPERVISION	OUT		OUT
24. Person in charge present and performs duties	<input type="checkbox"/>	39. Thermometers provided and accurate	<input checked="" type="checkbox"/>
PERSONAL CLEANLINESS		40. Wiping cloths: properly used and stored	<input type="checkbox"/>
25. Personal cleanliness and hair restraints	<input type="checkbox"/>	PHYSICAL FACILITIES	
GENERAL FOOD SAFETY REQUIREMENTS		41. Plumbing: proper backflow devices	<input checked="" type="checkbox"/>
26. Approved thawing methods used, frozen food	<input type="checkbox"/>	42. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>
27. Food separated and protected	<input type="checkbox"/>	43. Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="checkbox"/>
28. Washing fruits and vegetables	<input type="checkbox"/>	44. Premises; personal/cleaning items; vermin proofing	<input type="checkbox"/>
29. Toxic substances properly identified, stored, used	<input type="checkbox"/>	PERMANENT FOOD FACILITIES	
FOOD STORAGE/DISPLAY/SERVICE		45. Floor, walls and ceilings: built, maintained, and clean	<input type="checkbox"/>
30. Food storage; food storage containers identified	<input checked="" type="checkbox"/>	46. No unapproved private homes/living or sleeping quarters	<input type="checkbox"/>
31. Consumer self-service	<input type="checkbox"/>	SIGNS/REQUIREMENTS	
32. Food properly labeled & honestly presented	<input type="checkbox"/>	47. Signs posted; last inspection report available	<input type="checkbox"/>
EQUIPMENT/UTENSILS/LINENS			
33. Nonfood contact surfaces clean	<input type="checkbox"/>	COMPLIANCE & ENFORCEMENT	
34. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	48. Plan Review	<input type="checkbox"/>
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	<input type="checkbox"/>	49. Permits Available	<input type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input type="checkbox"/>	50. Impoundment	<input type="checkbox"/>
37. Vending machines	<input type="checkbox"/>	51. Permit Suspension	<input type="checkbox"/>
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="checkbox"/>		

Received by (Signature):	Reinspection Date: 01/04/2013
Specialist (Print): Scott Meyer	Phone: 209-223-6439

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Permit #: PT0000641	Exp Date: 12/31/2012	Permit Holder: Best Deal Food Company, Inc.	Type of Inspection: Routine/Annual Inspection

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OBSERVATIONS AND CORRECTIVE ACTIONS

_____ 01 _____

Juli A. Burnett is a deli employee and Abraham Caterson in the meat department are currently certified in safe food handling. Their certification is valid until 10/05/2012. We would recommend additional deli and meat department employees be certified in safe food handling.

_____ 07 _____

The deli sandwich and proofer refrigeration unit was holding potentially hazardous food items at 44 degrees Fahrenheit. The unit was adjusted at the time of inspection. Keep all potentially hazardous food items in this unit at a temperature of 41 degrees Fahrenheit or below.

_____ 10 _____

Direct deli employees to check the temperatures of the food items (rotisserie chicken) after cooking and to follow proper cooking temperature requirements. Cook chicken to 165 for at least 15 seconds. Have employees use an accurate and sanitized thermometer to check the final chicken temperatures before packaging and selling the chicken.

_____ 13 _____

Do not permit or allow employees to store food items in the deli refrigeration units. Employee food items may accidentally be used to prepare food items for sale in the deli or cross contaminate the food items prepared in the deli.

Direct all employees to only use the refrigeration unit provided for them in the employee break room.

_____ 23 _____

Mouse feces was observed in the deli area of the store. Rodent infestation in the facility is evident. The management has contacted and contracted with a license pest control service to eliminate the infestation. Continue weekly pest control service until the rodents have been eliminated.

_____ 30 _____

Properly label the burritos prepared in the facility identifying the common name of the item, the ingredients, the weight and the name and location of the facility.

_____ 38 _____

Repair the inoperable light fixtures in the deli and install light covers over the exposed light bulbs in the meat department. Light bulb covers or light fixture covers over the lights in the meat department would be acceptable.

_____ 39 _____

A thermometer mounted in the deli back refrigeration unit is required. Mount an accurate thermometer in the unit in plain view of employees. The external thermometer on the unit is not functioning properly. Keep the food items in the unit at or below 41 degrees Fahrenheit.

_____ 41 _____

Replace the defective drain line plumbing fixture under the two-compartment sink in the deli. When the sink is drained after use the drain line spills and splashes on the deli floor. Have the drain line fitting removed and replaced with an appropriately sized floor sink.

_____ 42 _____

A large accumulation of old food, litter and trash was observed around the entire dumpster area. Have an employee sweep and clean up the area under and around the dumpster. This area should be assigned to an employee and cleaned more frequently. Direct employees to clean the area at least weekly or more frequently as needed.

_____ 43 _____

Hand soap was not available in the ladies restroom. Provide hand soap and paper hand towels at all times in the restrooms. Have employees check the dispensers in both restrooms daily and fill as needed.

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. THE DEPARTMENT

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) 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. (113947-113947.1)
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 commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a))
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employees are required to wash their hands: before beginning work; 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. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))
7. Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)
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 shallow 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. (114002, 114002.1)
10. Comminuted 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. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3,)
14. All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114035, 114041)
16. Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)
17. Comply with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675, 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. (114419) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than ½% alcohol may be served if the facility notifies the consumer. (114012, 114093)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)
23. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5)
24. A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075)
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. (113969, 113971)
26. Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)
27. All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))
28. Raw, whole produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)n
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. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))
31. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
32. Any food is misbranded if its 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. (114087, 114089, 114089.1(a, b), 114090, 114093.1)
33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))
34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f) & (g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35. All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)
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. (114145)
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 6" 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-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) 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 shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable 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. (114157, 114159)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e))
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) 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 materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
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. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)
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 tissue 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 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
44. 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. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)
45. 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 fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (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 (113725.1, 114381 (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. (114380)
49. A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)