

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

|                                    |                   |   |
|------------------------------------|-------------------|---|
| <b>DBA/NAME Maria's Restaurant</b> |                   | <b>DATE 8-26-08</b>                         |
| <b>ADDRESS 737 Nord Ave, Chico</b> |                   | <b>RECHECK DATE</b>                         |
| <b>OWNER/OPERATOR</b>              |                   | <b>SITE # 2202</b>                          |
| <b>MAILING ADDRESS</b>             |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>         |
| <b>INVENTORY TYPE 16F- 24</b>      | <b>SERVICE 01</b> | <b>CORRECT MINOR VIOLATIONS BY: 14 days</b> |

See reverse side 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    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation |     |     |   |     |     |     |   |     |     |   |     |     |     |
|---|-----|-----|---|-----|-----|-----|---|-----|-----|---|-----|-----|-----|
| IN  | N/O | N/A | DEMONSTRATION OF KNOWLEDGE                                      | COS | MAJ | OUT | IN  | N/O | N/A | PROTECTION FROM CONTAMINATION   | COS | MAJ | OUT |
| x   |     |     | 1. Demonstration of knowledge; food safety certification        |     |     |     | x   |     |     | 12. Proper procedures followed for returned and reservice of food                           |     |     |     |
|   |     |     | Food Safety Certificate Exp Date _____                          |     |     |     | x   |     |     | 13. Food in good condition, safe and unadulterated  |     |     |     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |   |     |     |     |   |     |     |   |     |     |     |
| x   |     |     | 2. Communicable disease; reporting, restrictions & exclusions   |     |     |     | <b>FOOD FROM APPROVED SOURCES</b>   |     |     |   |     |     |     |
| x   |     |     | 3. No discharge from eyes, nose, and mouth                      |     |     |     | x   |     |     | 15. Food obtained from approved source  |     |     |     |
| x   |     |     | 4. Proper eating, tasting, drinking or tobacco use              |     |     |     |   |     | x   | 16. Shell stock with completed tags, in good condition, properly stored/displayed           |     |     |     |
|   |     |     | 5. Hands clean and properly washed; gloves used properly        |     |     | x   |   |     | x   | 17. Compliance with Gulf Oyster Regulations   |     |     |     |
|   |     |     | 6. Adequate handwashing facilities supplied & accessible        |     |     | x   | <b>SPECIAL PROCEDURES</b>   |     |     |   |     |     |     |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>   |     |     |   |     |     |     |   |     |     |   |     |     |     |
|   |     |     | 7. Proper hot and cold holding temperatures                     |     |     | x   |   |     | x   | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan   |     |     |     |
|   |     | x   | 8. Time as a public health control: Proper procedures & records |     |     |     |   |     | x   | 19. Consumer advisory provided for raw or undercooked foods                                 |     |     |     |
|   |     |     | 9. Proper cooling methods                                       |     |     | x   |   |     | x   | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |     |     |     |
| x   |     |     | 10. Proper cooking time & temperatures                          |     |     |     | x   |     |     | <b>WATER &amp; WASTE WATER</b>  |     |     |     |
| x   |     |     | 11. Proper reheating procedures for hot holding                 |     |     |     | <b>LIQUID WASTE DISPOSAL</b>  |     |     |   |     |     |     |
|   |     |     |   |     |     |     | x   |     |     | 22. Sewage and wastewater properly disposed   |     |     |     |
| <b>VERMIN</b>   |     |     |   |     |     |     |   |     |     |   |     |     |     |
|   |     |     |   |     |     |     | x   |     |     | 23. No rodents, insects, birds, or animals  |     |     |     |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |   |     |     | OUT |   |     |     |   |     |     | OUT |
| 24. Person in charge present and performs duties  |     |     |   |     |     |     | 38. Adequate ventilation and lighting; designated areas, use                        |     |     |   |     |     | x   |
| 25. Personal cleanliness and hair restraints  |     |     |   |     |     |     | 39. Thermometers provided and accurate  |     |     |   |     |     |     |
| 25. Personal cleanliness and hair restraints  |     |     |   |     |     |     | 40. Wiping cloths: properly used and stored   |     |     |   |     |     | x   |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |   |     |     |     |   |     |     |   |     |     |     |
| 26. Approved thawing methods used, frozen food maintained frozen.   |     |     |   |     |     |     | 41. Plumbing: Plumbing in good repair, proper backflow devices                      |     |     |   |     |     | x   |
| 27. Food separated and protected  |     |     |   |     |     | x   | 42. Garbage and refuse properly disposed; facilities maintained                     |     |     |   |     |     |     |
| 28. Fruits and vegetables washed as required.   |     |     |   |     |     |     | 43. Toilet facilities: properly constructed, supplied, cleaned                      |     |     |   |     |     |     |
| 29. Toxic substances properly identified, stored, used  |     |     |   |     |     |     | 44. Premises; personal/cleaning items; vermin-proofing                              |     |     |   |     |     | x   |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |   |     |     |     |   |     |     |   |     |     |     |
| 30. Food properly stored; food storage containers identified  |     |     |   |     |     | x   | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean |     |     |   |     |     |     |
| 31. Consumer self-service facilities properly constructed and maintained  |     |     |   |     |     |     | 46. No unapproved private homes/ living or sleeping quarters                        |     |     |   |     |     |     |
| 32. Food properly labeled & honestly presented  |     |     |   |     |     |     | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>                                  |     |     |   |     |     |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |   |     |     |     |   |     |     |   |     |     |     |
| 33. Nonfood contact surfaces clean and in good repair.  |     |     |   |     |     |     | 47. Signs posted; last inspection report available                                  |     |     |   |     |     |     |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available  |     |     |   |     |     |     | 48. Plan review required for new or remodel construction                            |     |     |   |     |     |     |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity  |     |     |   |     |     | x   | 49. Permits Available   |     |     |   |     |     |     |
| 36. Equipment, utensils and linens: Properly stored and used  |     |     |   |     |     | x   | 50. Impoundment of unsanitary equipment or food                                     |     |     |   |     |     |     |
| 37. Vending machines  |     |     |   |     |     |     | 51. Permit Suspension   |     |     |   |     |     |     |
|   |     |     |   |     |     |     | 52. Other   |     |     |   |     |     |     |

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Food handler observed with bandage on hand not wearing disposable gloves.
- 6- Fill empty paper towel dispensers at handsink in kitchen and in men's restroom. Provide paper towels that fit into dispenser, allowing one towel to be removed at a time.
- 7- Fresh salsa (63° F) in container on ice at wait station. Additional ice placed around container of salsa during inspection.
- 9- Cooked foods observed in a few cooking pots in walk-in cooler—cool all cooked foods in shallow pans (available); shallow pans are reportedly being used for cooling.
- 14- Clean and then sanitize long cutting board on prep refrigerator at least every 4 hours rather than at the end of the day. Some food debris observed on potato slicer (reportedly not used). Provide a brush for cleaning hard to reach areas of slicer (ie: around blade, etc).
- 27- Some containers of raw meat observed next to boxes of raw produce, also above container of cooked food in walk-in cooler. Store raw meat on bottom shelves in walk-in cooler.
- 30, 36- Two opened bulk bags of beans observed on shelf. No labels on some bulk food containers. Obtain handled scoops to dispense bulk foods; bowl observed in bulk bin of corn flour.
- 35- Provide additional lids for container of food on steam table rather than using tin foil. Some ice build-up observed on floor of walk-in freezer; under condenser.
- 38- Replace burnt out light in walk-in freezer.
- 40- Soak used cleaning rags in container of sanitizer—a few cleaning rags observed on some shelves.
- 41- a) Remove large piece of screening in/ around floor sink in back utensil sink room—provide appropriately sized, easily cleanable screen/ filter for floor sink if needed.
- b) Repair continuously running toilet in women's restroom.
- 44- Some ants observed on counter in back prep area.

Note: Prep sink has been installed at this time.