

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

DBA/NAME Casa Ramos		DATE 2/12/09	
ADDRESS 2490 Fair St., Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2021	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the California Retail Food 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. FSC Exp. Date: 4/12/10						X			12. Proper procedures followed for returned and reserve of food								
EMPLOYEE HEALTH & HYGIENIC PRACTICES									X			13. Food in good condition, safe and unadulterated								
X			2. Communicable disease; reporting, restrictions & exclusions						X			14. Food contact surfaces: clean and sanitized								
X			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES											
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source								
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed								
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations								
TIME & TEMPERATURE RELATIONSHIPS											X	18. Compliance with variance, specialized process, & HACCP Plan								
			7. Proper hot and cold holding temperatures					X			X	19. Consumer advisory provided for raw or undercooked foods								
		X	8. Time as a public health control: Proper procedures & records								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
X			9. Proper cooling methods						WATER & WASTE WATER											
X			10. Proper cooking time & temperatures						X			21. Hot and cold water available								
X			11. Proper reheating procedures for hot holding						X			22. Sewage and wastewater properly disposed								
									VERMIN											
									X			23. No rodents, insects, birds, or animals								
									OUT									OUT		
SUPERVISION /PERSONAL CLEANLINESS									38. Adequate ventilation and lighting; designated areas, use											
24. Person in charge present and performs duties									39. Thermometers provided and accurate									X		
25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored									X		
GENERAL FOOD SAFETY REQUIREMENTS									PHYSICAL FACILITIES											
26. Approved thawing methods used, frozen food maintained frozen.									41. Plumbing: Plumbing in good repair, proper backflow devices											
27. Food separated and protected									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											
FOOD STORAGE/ DISPLAY/ SERVICE									PERMANENT FOOD FACILITIES											
30. Food properly stored; food storage containers identified									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean									X		
31. Consumer self-service facilities properly constructed and maintained									46. No unapproved private homes/ living or sleeping quarters											
32. Food properly labeled & honestly presented									SIGNS, MISC. REQUIREMENTS & ENFORCEMENT											
EQUIPMENT/ UTENSILS/ LINENS									47. Signs posted; last inspection report available											
33. Nonfood contact surfaces clean and in good repair.									48. Plan review required for new or remodel construction											
34. Warewashing facilities: Adequate, maintained, properly used, test strips available									49. Permits Available											
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									50. Impoundment of unsanitary equipment or food											
36. Equipment, utensils and linens: Properly stored and used									51. Permit Suspension											
37. Vending machines									52. Other											

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 7) Observed sour cream 51°F in the top portion of the prep refrigerator at the cookline. Cover was provided for prep refrigerator during inspection. Observed shredded cheese 50°F on ice at the cookline. Store cheese in refrigerator or store container deeper in ice so that cheese is maintained at 41°F or below.
- 36) Observed some clean dishes stacked together still wet. Air dry dishes completely before storing. Observed ice scoop handles stored in ice in ice bins at the wait stations and in bar. Store ice scoops with handles sticking out of ice.
- 39) Observed dial-type thermometers that read 24 and 28°F in ice water. Thermometers were calibrated to 32°F during inspection. Check weekly.
- 40) Observed some soiled wiping rags stored at cookline. Store rags in wiping rag bucket when not in use.
- 45) Repair/repaint damaged ceiling in corner near the dishwasher. Clean walls in food prep areas to remove food residues.

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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R.E.H.S.

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