

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

DBA/NAME Casa Ramos		DATE 2/5/08	
ADDRESS 2490 Fair St., Chico, CA		RECHECK DATE 1 week	
OWNER/OPERATOR		SITE # 2021	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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 4/12/10				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized			
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
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	X			X	17. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						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			
			9. Proper cooling methods	X	X	X	WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			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						
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						
			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			X	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			X	51. Permit Suspension						
			37. Vending machines				52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See next 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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5) Observed food handler wearing a watch and some bracelets which were dragging through the food. Food handler removed watch and bracelets during inspection.
- 9) Observed a deep, covered container of cooked green salsa 118-145°F stored at room temperature for a reported short time period. Salsa was transferred to uncovered shallow pans to cool in the walk-in cooler.
- 27) Observed a covered pan of raw fish stored on a shelf above a container of uncovered salsa in the walk-in cooler. Fish was re-located during inspection.
- 35) Clean the inside top section of the ice machine to remove brown residues.
- 36) Observed many clean pans stacked together still wet. Allow pans to air dry completely before storing. Replace the cracked ice scoop stored on wall near the ice machine. Observed 2 ice scoops stored with handles in the ice at both ice bins at wait station. Ice scoops were moved so that handles were sticking out of the ice.
- 40) No sanitizer detected in the sanitizer bucket stored near the cook line. Sanitizer solution was changed during inspection. Observed a damp wiping rag stored on a knife on the cutting board near the cook line. Observed a soiled wiping rag hanging from a food handler's apron.
- 45) Replace all missing or cracked floor tiles throughout the facility.

Note: Ice paddles are being used to cool large portions of potentially hazardous foods. Use the available probe thermometers to ensure that foods cool from 135-70°F within 2 hours and from 70-41°F within the next 4 hours.