

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

DBA/NAME Rosarito's Tamales		DATE 9-1-09	
ADDRESS 900 Cherry St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2025	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:									12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES												13. Food in good condition, safe and unadulterated					
			2. Communicable disease; reporting, restrictions & exclusions							x		14. Food contact surfaces: clean and sanitized					
			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
			4. Proper eating, tasting, drinking or tobacco use						15. Food obtained from approved source								
			5. Hands clean and properly washed; gloves used properly						16. Shell stock with completed tags, in good condition, properly stored/displayed								
			6. Adequate handwashing facilities supplied & accessible						17. Compliance with Gulf Oyster Regulations								
TIME & TEMPERATURE RELATIONSHIPS												18. Compliance with variance, specialized process, & HACCP Plan					
			7. Proper hot and cold holding temperatures						19. Consumer advisory provided for raw or undercooked foods								
			8. Time as a public health control: Proper procedures & records						20. Licensed health care facilities/ public & private schools: prohibited foods not offered								
			9. Proper cooling methods						WATER & WASTE WATER								
	x		10. Proper cooking time & temperatures						21. Hot and cold water available								
			11. Proper reheating procedures for hot holding						22. Sewage and wastewater properly disposed								
									VERMIN								
												23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									OUT
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									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								
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:

Digital probe thermometer available at this time. No cooking occurring at time of inspection.
 Drain plugs available for all 3 utensil sink compartments at this time. No dishes being washed at time of inspection.
 See full inspection report of 9-1-09 for other items to be corrected.

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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