

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

DBA/NAME Rosarito's Tamales		DATE 10-29-08	
ADDRESS 900 Cherry St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2025	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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 <u>9-28-09</u>				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						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			WATER & WASTE WATER			
	x		11. Proper reheating procedures for hot holding							21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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			x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained			
										43. Toilet facilities: properly constructed, supplied, cleaned			
										44. Premises; personal/cleaning items; vermin-proofing			x
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES			
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				47. Signs posted; last inspection report available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				48. Plan review required for new or remodel construction			
			36. Equipment, utensils and linens: Properly stored and used							49. Permits Available			
			37. Vending machines							50. Impoundment of unsanitary equipment or food			
										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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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

9- Cool cooked sauces in shallow containers (at less than 2 inch depths) rather than in larger pans.

14- When manually washing dishes—wash, rinse and then sanitize dishes in an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal. water) rather than just washing and rinsing dishes. Use test papers to check sanitizer concentration.

Note: Bleach available at time of inspection.

34- No sanitizer reportedly available in dishwasher rinse cycle (dishwasher not operating at time of inspection)—have dishwasher serviced as needed.

Obtain additional test papers for checking sanitizer concentration in rinse cycle of dishwasher. Dishes are reportedly being manually washed in 3-compartment sink at this time.

35- Clean major equipment of residues and some food debris. Clean shelves (ie: in walk-in cooler) of residues.

38- Replace burnt out overhead lights in kitchen.

39- No probe thermometer available for checking food temperatures, including final temperatures of cooked foods. No thermometer observed in storage freezer.

Note: No cooking occurring at time of inspection.

41- Repair leak at kitchen hand sink faucet.

44- Remove unused equipment (ie: charbroiler) and misc. items (large speaker) in kitchen so as to eliminate clutter and facilitate cleaning.

45- a) Finish patching and paint repaired area of ceiling in kitchen so as to be smooth, easily cleanable, durable, non-absorbent and in good repair.

b) Repair hole in wall in prep sink room.

c) Repair worn/ damaged area of floor in prep sink room.

d) Clean floor and lower walls of some grease accumulation, food debris, residues and some misc. debris.