

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Rosarito's Tamales		DATE 2-20-07
ADDRESS 900 Cherry St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2025
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>2- Use probe thermometer to check final temperature of cooked foods as well as temperature of hot held foods.</p> <p>3- Large cooking pot of beans (38° F) observed in walk-in cooler. Provide additional shallow pans for cooling of cooked foods—cool foods in no more than 2 inch depths. Cool tamales in single layers (ie: on trays) rather than wrapping several hot tamales in tin foil to cool. Place cooked, cooling foods in walk-in cooler to cool rather than leaving out on counter.</p> <p>11- Replace inaccurate thermometer in walk-in cooler. Thermometer registered 45°- 47° F, inspector's thermometer registered 38° F.</p> <p>13- Obtain handled scoops rather than using bowls to dispense masa/ corn meal mix.</p> <p>16- When washing dishes by hand: wash (hot, soapy water), rinse and then sanitize dishes rather than adding bleach to soapy water.</p> <p>18- a) Clean major equipment of misc. debris, food debris and residues. Clean hoods of dust accumulation and grease. b) Remove/ replace domestic equipment (ie: crock pots and blenders). Replacement equipment shall be commercial quality.</p> <p>22- Unlabeled spray bottle of chemicals/ water observed on shelf.</p> <p>24- Some soiled cleaning rags observed on prep counters in kitchen. Soak all cleaning rags in containers of sanitizer in between uses. Use 1 ounce bleach to 4 gal. water and check concentration of bleach/ water using test papers.</p> <p>26, 27- Repair leaking hot water faucet handles at utensil/ prep sink and kitchen handsink so that water is turned on at faucet rather than at valve on wall below sink</p> <p>27- Fill paper towel dispenser in women's restroom.</p> <p>29- Clean shelves of food debris/ residues and misc. items. Replace unfinished wood shelf at prep table.</p> <p>31- a) Clean floors, under equipment and in hard to reach areas of food debris, residues and misc. debris. Clean kitchen walls and ceiling of residues and dust accumulation (around ceiling vents). b) Finish patching/ repairing ceiling in kitchen and in front dispensing area (near ceiling vents). Sheet vinyl flooring in front dispensing area is cut and hard to clean—repair.</p> <p>34- Replace missing covers on overhead lights in walk-in cooler and in side prep room (near prep/ utensil sink).</p> <p>40- Resecure loose sinks to walls in restrooms.</p> <p>Jose Gonzale passed Serv Safe exam on 9-28-04.</p>
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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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Page 1 of 1