

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

<b>DBA/NAME</b> Basque Norte	<b>DATE</b> 1-13-10
<b>ADDRESS</b> 3355 Esplanade, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2053
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 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: 2/2013				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & 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	<b>WATER &amp; WASTE WATER</b>						
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			
							X			<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use						X
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
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
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						X	44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified						X	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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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						X	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 page 2

No major violations; necessary violations corrected during inspection and no reinspection to follow at this time.

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 9-** Observed 2 shallow pans of cooked ribs 84-90°F, covered with plastic wrap, and cooling inside walk-in refrigerator for short time period. Plastic wrap removed from rib pans so as to finish properly cooling. Other cooling methods verified with food handlers during inspection and OK.
- 14-** Observed electric slicer soiled with some onion debris in hard-to-reach areas. Ensure slicer and meat saw are properly cleaned with (hot) soapy water and rinsed prior to sanitizing.
- 29-** Observed a few unlabeled spray bottles hanging on end panel of utensil sink.
- 30-** Observed box of packaged lettuce stored on floor of walk-in refrigerator. Observed bag of raw chicken and packaged beef roast stored atop boxes of bottled wine inside walk-in. Chicken pan and roast relocated to be properly stored with other raw meats during inspection.
- >Observed consumer ice stored in (drainable) plastic container in ice bin at bar. Provide perforated stainless steel food pan to provide consumer ice separation in ice bin.
- 34-** Provide sanitizer test strips for dishwasher. Dishwasher checked for sanitizer concentration during inspection and OK.
- >Replace damaged bar utensil sink.
- 35-** Replace domestic rice cooker with approved commercial cooker. Replace broken inner door handle to walk-in refrigerator. Observed beverage ice stored in ice chest at rear wait station. Observed some rusted areas inside ice bin of ice machine.
- >Clean bottom panels of wine/glass storage refrigerators at bar to remove some residues.
- Note: Verify drainage if ice machine.
- 36-** Chain CO2 tanks to rigid structure.
- 38-** Provide shatterproof light cover for overhead lighting in back room where utensils (pre-set plates) are stored.
- 39-** Provide digital probe thermometer to check internal cooking temperatures of small/thin foods. Usage and calibration of available dial probe thermometer verified and OK during inspection.
- 40-** Observed a few wiping rags stored atop countertop and hanging from utensil storage shelf at rear wait station.
- >Observed a few wiping rags hanging along edge of bar utensils sink.
- 45-** Generally clean floors in hard-to-reach areas (i.e. under equipment, shelving and in corners/along walls). Observed some damaged/missing floor and cove base tiles inside walk-in coolers. Observed rough/damaged wall behind storage of soup tureens.
- >Observed some damaged/worn floor areas at bar.