

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Basque Norte		<b>DATE</b> 6-13-07
<b>ADDRESS</b> 3355 Esplanade, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Nellaent. Inc. DBA		<b>SITE #</b> 2053
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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><b>8-</b> Observed tomato sauce stored in opened #10 can in cookline refrigerator.</p> <p><b>15-</b> Observed some dried food debris in hard-to-reach areas of electric slicer, reportedly not used for potentially hazardous foods.</p> <p><b>18-</b> Replace domestic equipment with approved commercial equipment (i.e. microwaves at cookline and bar, rice cooker, refrigerator/freezer combination), within the next 6 months. –Service hood to remove greasy residues. Clean cookline equipment, especially under grills, to remove accumulated blackened food debris/residues. –Observed crack/deep split in butcher-block prep table storing Sbarro oven. –No drain line for beverage gun holder at bar. –Clean bottoms of bar refrigerators to remove some residues.</p> <p><b>19-</b> Observed many chipped plates/service ware. –Clean tops of knife boxes at cookline to remove dusty residues.</p> <p><b>20-</b> Clean ‘black’ bottle drop-ins/holders at bar (storing ice scoops) to remove sticky residues. –Observed ice scoops stored in tub soiled with some dried food debris adjacent to ice machine.</p> <p><b>22-</b> Observed some unlabeled chemical spray bottles.</p> <p><b>29-</b> Clean prep table shelves at cookline to remove some food debris. –Clean ‘blue’ metal rack at cookline to remove dusty residues. –Refinish worn wooden shelves storing bottled condiments (vinegars, oils, lemon juice) and at bar storing liquor bottles.</p> <p><b>31-</b> Replace missing floor and cove base tiles in walk-in refrigerator to facilitate cleaning. –Clean floors in hard-to-reach areas under cookline equipment and at bar to remove some food debris and residues.</p> <p>ServSafe and FSP food safety certificates available.</p> <p>No major violations.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> <p style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
RECEIVED BY: mailed 6-15-07
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