

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

DBA/NAME Tacone Flavor Grill		DATE 10/14/08
ADDRESS 605 Mangrove		RECHECK DATE
OWNER/OPERATOR		SITE # 2070
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 03	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	
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date 10/9/12								13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized				
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & 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							
			10. Proper cooking time & temperatures				√			21. Hot and cold water available				
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
HOT WATER RE-INSPECTION ONLY										22. Sewage and wastewater properly disposed				
SUPERVISION /PERSONAL CLEANLINESS							VERMIN							
										23. No rodents, insects, birds, or animals				
						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							40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.							PHYSICAL FACILITIES							
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices							
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							
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							
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters							
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available							
36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food							
37. Vending machines							51. Permit Suspension							
							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS: 21- Observed hot water of 120°F+ at utensil sink faucet and hot water at front hand sink within 30 seconds. Monitor to ensure minimum temperatures of 120°F at utensil sink faucet/100°F at hand sink faucet are provided within 30 seconds. Violation 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.

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R.E.H.S.

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Page 1 of 1