

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

DBA/NAME Italian Cottage		DATE 12-13-07	
ADDRESS 2234 Esplanade, Chico		RECHECK DATE 4+ days	
OWNER/OPERATOR Judy Katz		SITE # 2079	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	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							12. Proper procedures followed for returned and reservice of food			X	
			Food Safety Certificate Exp Date 5-10-11				X				13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X	
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	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	X		X			X	19. Consumer advisory provided for raw or undercooked foods				
			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	X	WATER & WASTE WATER							
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available				
			11. Proper reheating procedures for hot holding	X	X	X	LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			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							PERMANENT FOOD FACILITIES							
			26. Approved thawing methods used, frozen food maintained frozen.			X	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				44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			30. Food properly stored; food storage containers identified				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
			31. Consumer self-service facilities properly constructed and maintained				46. No unapproved private homes/ living or sleeping quarters							
			32. Food properly labeled & honestly presented				47. Signs posted; last inspection report available							
EQUIPMENT/ UTENSILS/ LINENS										48. Plan review required for new or remodel construction				
			33. Nonfood contact surfaces clean and in good repair.			X	49. Permits Available							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				50. Impoundment of unsanitary equipment or food							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	51. Permit Suspension							
			36. Equipment, utensils and linens: Properly stored and used				52. Other							
			37. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7-** Observed grilled onions 81°F, reportedly for short time period, stored atop prep refrigerator at room temperature. Onions put into prep refrigerator during inspection and will reportedly be reheated as needed. –Observed covered container of gravy 48°F, labeled 12/12, stored in walk-in refrigerator. Gravy voluntarily discarded to trash during inspection; see VC&D dated same. Reported that prep cook mislabeled gravy date after food had been discarded.
- 9-** Observed covered containers of soup 73-76°F; uncovered container of ground sausage 47°F in depth of 4 inches; and small covered container breakfast gravy 69°F, all reportedly cooling for short time period inside walk-in refrigerators. Foods uncovered to properly finish cooling to 41°F during inspection.
- 11-** Observed meatballs (not in sauce) 129°F and pasta sauce 89-95°F (prior to stirring) reheating on stovetop for 2.5 hours. Heat turned up and foods stirred frequently to ensure rapid reheating to 165°F during inspection. Ensure all reheating foods are frequently stirred and rapidly reheated.
- 12-** Observed wide-mouth lidded jars of mustards, to be dispensed with disposable spoons stored in mustard, on tables throughout facility and not removed/discarded between customers.
- 14-** Observed soiled wiping rags stored atop plates on prep refrigerator cutting boards at cookline and pizza prep. Use available sanitizer buckets to store wiping rags between uses. –Properly wash/rinse/sanitize prep refrigerator cutting boards and utensils (i.e. knives) at least every 4 hours rather than just ‘cleaning’ with sanitizer throughout day and then removing for proper cleaning at end of evening.
- 26-** Observed several packages of frozen pastrami defrosting in basin of prep sink. Cold water turned on to run over pastrami packages for proper defrosting during inspection.
- 33-** Observed cardboard lining bottom shelf of range in prep kitchen. Observed some shelves above steam table to be covered with foil. –Observed damaged areas of peeling/missing laminate countertops at sandwich prep and salad dispensing areas (especially around pan storage cut-outs for lettuce/dressings). Repair/replace countertops to facilitate cleaning. –Observed damaged cabinet bottom under espresso machine. –Clean countertops under beverage equipment to remove some dusty residues.
- 35-** Clean soda dispensing machine between nozzle housings to remove sticky residues. –Replace domestic refrigerator with approved commercial refrigerator at espresso machine (as noted on 1-26-07 inspection report) within next 6 months.
- 41-** Observed liquid waste from espresso machine to be draining into bucket. Relocate machine so as to properly drain into an approved indirect sewage connection.
- 45-** Clean floors throughout facility’s prep/cooking/dishwashing and food storage areas (including condiment and ice rooms), especially in hard-to-reach areas (under equipment/shelving and in corners) to remove dried food debris/residues and misc. trash. –Observed some damaged areas of ceiling (i.e. peeling paint) adjacent to dishwashing area. –Observed damaged ceiling in condiment storage/freezer room as noted on 1-26-07 inspection report. Reported that contractors for repair work have been contacted. Properly repair ceiling within next 6 months.