

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

<b>DBA/NAME</b> Italian Cottage	<b>DATE</b> 5-14-09
<b>ADDRESS</b> 2234 Esplanade, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2079
<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>

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: 2011				X			12. Proper procedures followed for returned and reserve of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>														
X			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated	X		X	
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
			4. Proper eating, tasting, drinking or tobacco use	X		X	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			7. Proper hot and cold holding temperatures						X	18. Compliance with variance, specialized process, & HACCP Plan				
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods				
X			9. Proper cooling methods						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X			10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>							
			11. Proper reheating procedures for hot holding	X		X	X			21. Hot and cold water available				
							<b>VERMIN</b>							
							X			23. No rodents, insects, birds, or animals				
							<b>OUT</b>					<b>OUT</b>		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>														
			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							
<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				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				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				<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.			X	48. Plan review required for new or remodel construction							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				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				51. Permit Suspension							
			37. Vending machines				52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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Reinspection fees will be charged for all subsequent reinspection 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.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4-** Observed uncovered beverage cups stored atop bread prep table. Cups removed from table during inspection and reported that designated area, away from prep surfaces, will be provided to store beverage cups.
- 11-** Observed pan of Alfredo sauce 70-87°F reheating in steam table reportedly for short time period and from refrigerator. Sauce removed from steam table to be rapidly reheated at cookline during inspection. All other foods in steam table 135+°F and ok.
- 13-** Observed some #10 cans of beans, stored on can rack, to be damaged/dented along seams. Cans removed from rack during inspection and will be sent back to distributor.
- 14, 40-** Observed cook 'cleaning' rubber spatula on wiping rag affixed to apron waistband when cooking eggs on stove top and switching among two separate pans. Wiping rag removed from cooks waistband during inspection.
- 33-** Clean shelves at wait station, storing coffee carafes, to remove some food debris.
- 33, 35-** Observed bottom of cabinet under espresso machine to be damaged. Observed espresso machine set up to drain wastewater into bucket stored in cabinet.
- 35-** Clean base of can opener, affixed to prep table, to remove food residues. Clean underside of juice machine around orange juice nozzle and backside of soda machine to remove sticky residues.
- 40-** Observed damp wiping rag, under butter food pan, draped over top portion of cookline prep refrigerator and atop cutting board.
- 45-** Clean floors in hard-to-reach areas (under prep tables, under equipment, along walls and in corners) to remove some food debris/residues.