

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

DBA/NAME Italian Cottage		DATE 9-3-08	
ADDRESS 2234 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2079	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
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					X		12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 2011				X			13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			14. Food contact surfaces: clean and sanitized				
X			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES				
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				
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				
X			9. Proper cooling methods							WATER				
			10. Proper cooking time & temperatures	X	X	X	X			21. Hot and cold water available				
			11. Proper reheating procedures for hot holding	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								38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored				
			GENERAL FOOD SAFETY REQUIREMENTS								PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X	
			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				
			FOOD STORAGE/ DISPLAY/ SERVICE								PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified							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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
			EQUIPMENT/ UTENSILS/ LINENS								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			X				51. Permit Suspension				
			37. Vending machines							52. Other				

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.

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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

- 10-** Observed chicken removed from oven and internal cooking temperature not checked using available probe thermometer. Internal cooking temperature of chicken 146-153°F using inspector's thermocouple. Reported that chicken was to be cooled in walk-in for later salad use. Chicken returned to oven for proper internal cooking temperature of 165°F during inspection.
- 11-** Observed soup (76°F), meatballs (57-63°F) and pasta sauces (88°F) reheating in deep pots on stovetop, reportedly for 1+ hour. Reheating foods were monitored and frequently stirred for proper rapid reheating during inspection.
- 29-** Observed a few unlabeled spray bottles.
- 33-** 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, and especially inside cabinet storing beverage machine compressor, to remove dusty residues.
- 35-** Observed some mildew inside icemaker. Clean hard-to-reach areas between/behind cookline equipment to remove some food debris/greasy residues. Clean under nozzles, and hard-to-reach areas, of beverage machines to remove some sticky and powdered residues.
- 36-** Observed ice cream scoops stored in non-operating dipper well. Dipper well turned on during inspection. Clean magnetic knife rack at end of cookline to remove some greasy food residues.
- 41-** Observed drip at kitchen prep sink faucet. 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 walk-in refrigerators and condiment/misc storage room), especially in hard-to-reach areas (under equipment/shelving and in corners) to remove dried food debris/residues and misc. trash.