

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Italian Cottage		DATE 1-26-07
ADDRESS 2234 Esplanade, Chico		RECHECK DATE 3+ 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: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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		x	<p>1- Observed 6-inch deep container of sliced Pastrami (49°F+ x1.5+hrs) stored adjacent to operating electric slicer. Prep Pastrami, and other sandwich meats, in small batches to ensure proper cold-holding temperature is maintained.</p> <p>1, 18- Observed pan of cured sausage 57°F, pans of portioned cheese tortellini 55°F, sliced portioned sandwich meats 55°F stored inside 1-unit prep refrigerator at cookline; foods reportedly stocked within last hour. Internal temperature of refrigerator 57.3°F with inspector's thermometer (60°F on available internal refrigerator thermometer). Foods returned to walk-in and prep refrigerator repaired during inspection.</p> <p>2- Observed chili 90-110°F x45min being reheated in food warmer stored on pizza prep refrigerator. Chili removed from warmer and properly reheated on stovetop to 165°F in prep kitchen. –Prep cook reported incorrect cooking/reheating temperatures when questioned by inspector. Prep cook reported that time/visual inspection is used to determine doneness of corn beef currently cooking in stockpot.</p> <p>3- Observed rack of 17 containers of cooked red potatoes (49-125°F x3+hrs) cooling in depths greater than 2-inches inside walk-in refrigerator. Potatoes voluntarily discarded to trash during inspection, see VC&D form dated same. Reported that batches of potatoes are cooked and then cooled at room temperature for 3+hrs before going into walk-in refrigerator for continued cooling. –Observed cooked mushrooms 113-125°F x1hr cooling in deep (4-inches+) uncovered containers at room temperature on pizza prep refrigerator. Mushrooms put into uncovered, shallow containers and into walk-in refrigerator during inspection.</p> <p>7- Observed boxes of raw shell eggs stored on floor and on top shelf of food rack, above packaged sandwich meats, cheeses, etc., inside walk-in refrigerator. Observed uncovered container of packaged raw ground beef, with soiled paper towel hanging over container edge, and stored directly atop covered sour cream buckets inside walk-in refrigerator. Raw meats and eggs separated to be sanitarly stored inside walk-in refrigerator during inspection.</p> <p>8- Observed box storing packaged whole Pastrami's stored directly on floor of prep kitchen. –Observed outsides of bulk plastic herb/spice containers soiled with some food residues/debris. Clean containers and replace any cracked/broken lids.</p> <p>11- Observed dial thermometer, stored on baking rack in prep kitchen, to read 140°F at room temperature. Prep cook reported using dial thermometer. Use available, and accurate, digital probe thermometer stored on wall of prep kitchen. –Observed digital probe thermometer, stored on wall at cookline, to be inoperable. Replace.</p> <p>13- Observed no handled utensils available for dispensing salad croutons, nuts, mushrooms, Parmesan cheeses, etc. Provide handled utensils for dispensing all bulk ready-to-eat foods. –Observed non-handled bowl stored inside bulk spice container (below grill) at cookline.</p>
2	Cooking/Reheating	x		
3	Cooling	x		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher		x	
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>15- Observed some dried food debris/residues in hard-to-reach areas of electric slicers (reportedly used for slicing sandwich meats and cheeses). Reported that slicers are just sprayed with sanitizer between uses and for final cleaning. Properly wash/wipe down slicers with warm soapy water and rinse before spraying with sanitizer. –Observed steam wand soiled with froth residue at espresso machine.</p> <p>17- Test strips for checking sanitizer level of dishwasher not available. Provide test strips and check machine daily. Note: Sanitizer ok at time of inspection using inspector’s test strips.</p> <p>18- Repair door latch of walk-in freezer so as to proper close. –Replace cover panel to ice machine. –Clean around/between dispenser nozzles of both juice and soda machines to remove sticky residues. –Observed domestic refrigerator (storing milks, whip creams, etc. for coffee drinks) at espresso station. Replace domestic refrigerator with approved commercial prep refrigerator within next six months (7/26/07). –Clean floor of cookline walk-in refrigerator to remove accumulated food debris/residues.</p> <p>20- Observed ice scoop stored inside ice bin (scoop handle touching ice product) at main front counter water station. –Observed ‘clean’ food pans stacked/stored directly on top of “damp” towels lining plastic crates stored on floor under (clean-side of) utensil sink drain board. Remove crates and relocate food pan storage so as to avoid splashing and/or other possible contaminants.</p> <p>24- Observed a few soiled wiping rags stored directly on top of prep tables/surfaces in prep kitchen. –Observed soiled/damp wiping rags stored in containers with no sanitizer solution at wait stations.</p> <p>26- Repair leaky drainpipe under prep sink in prep kitchen. –Observed liquid waste from espresso machine draining into bucket stored in cabinet (located under machine). Relocate machine so as to properly drain into approved indirect sewage connection.</p> <p>29- Observed cardboard lining prep table shelves (storing bulk herb/spice containers) in prep kitchen. Remove cardboard and repair shelves, as necessary, to facilitate cleaning. –Clean pooled liquid inside cabinet at main beverage station and refinish worn/rough cabinet bottoms to facilitate cleaning. –Observed bottom of cabinet, storing espresso machine bucket, to be damaged/peeling. Repair.</p> <p>31- Replace worn seal at prep sink/wall junction (in prep kitchen) to facilitate cleaning. –Clean floors in hard-to-reach areas (under storage shelves, prep/cookline equipment) to remove some food and non-food debris/residues. –Observed damaged (moldy, peeling, holes, etc.) ceiling in back storage room, and in prep kitchen at freezer entrance. Properly repair ceiling within next three months (4/26/07).</p> <p>34- No light covers for some overhead lighting at dishwashing area, back storage room or cookline.</p> <p>Robyn Katz passed ServSafe 5-10-06</p>
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