

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Italian Cottage		DATE 2-6-07
ADDRESS 2234 Esplanade, Chico		RECHECK DATE 1-2 days
OWNER/OPERATOR Judy Katz		SITE # 2079
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-25	SERVICE 03	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			<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 x 1hr 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 inside prep kitchen walk-in refrigerator.</p> <p>13- Observed non-handled bowl being used to dispense of spice stored in covered container (below grill) at cookline. Provide handled utensil.</p> <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. <u>Properly wash/wipe down slicers with warm soapy water and rinse before spraying with sanitizer.</u></p> <p>18- Clean around/between dispenser nozzles of both juice (especially orange 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). –Continue to clean floor of cookline walk-in refrigerator, especially in corners, to remove some food debris/residues.</p> <p>20- Observed ‘clean’ food pans stacked/stored directly on top of 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. Note: Reported that additional shelving has been ordered for dishwashing station.</p> <p>24- Observed a few soiled/damp wiping rags stored directly on top of prep tables/surfaces in prep kitchen.</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. –Observed bottom of cabinet, storing espresso machine bucket, to be damaged/peeling. Repair.</p>
2	Cooking/Reheating			
3	Cooling	x		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermis			
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. **XX**

<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			31- Replace worn seal at prep sink/wall junction (in prep kitchen) to facilitate cleaning. –Continue to 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). 34- No light covers for some overhead lighting at dishwashing area, back storage room or cookline. Note: Reported that light covers have been ordered.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
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