

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

DBA/NAME Tortilla Flats		DATE 10-31-07
ADDRESS 2601 Esplanade, Chico		RECHECK DATE 1 day
OWNER/OPERATOR Antonio Gonzalez		SITE # 2089
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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	
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			X	
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X	
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
X			4. Proper eating, tasting, drinking or tobacco use											
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES							
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source				
			6. Adequate handwashing facilities supplied & accessible			X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations				
			7. Proper hot and cold holding temperatures	X	X	X	CONFORMANCE WITH APPROVED PROCEDURES							
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			9. Proper cooling methods	X	X	X	CONSUMER ADVISORY							
	X		10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods				
			11. Proper reheating procedures for hot holding	X	X	X	HIGHLY SUSCEPTIBLE POPULATIONS							
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
SUPERVISION							WATER/HOT WATER							
			24. Person in charge present and performs duties				X			21. Hot and cold water available				
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL							
25. Personal cleanliness and hair restraints							X			22. Sewage and wastewater properly disposed				
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN							
26. Approved thawing methods used, frozen food maintained frozen.							X			23. No rodents, insects, birds, or animals				
27. Food separated and protected						X	OUT							
28. Fruits and vegetables washed as required.							SUPERVISION							
29. Toxic substances properly identified, stored, used						X	39. Thermometers provided and accurate							
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES							
30. Food properly stored; food storage containers identified						X	40. Wiping cloths: properly used and stored						X	
31. Consumer self-service facilities properly constructed and maintained							PERMANENT FOOD FACILITIES							
32. Food properly labeled & honestly presented							41. Plumbing: Plumbing in good repair, proper backflow devices						X	
EQUIPMENT/ UTENSILS/ LINENS							NON-PERMANENT FOOD FACILITIES							
33. Nonfood contact surfaces clean and in good repair.						X	42. Garbage and refuse properly disposed; facilities maintained							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X	43. Toilet facilities: properly constructed, supplied, cleaned							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X	44. Premises; personal/cleaning items; vermin-proofing						X	
36. Equipment, utensils and linens: Properly stored and used						X	PERMANENT FOOD FACILITIES							
37. Vending machines							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X	
38. Adequate ventilation and lighting; designated areas, use						X	46. No unapproved private homes/ living or sleeping quarters							
OUT							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
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. <input type="checkbox"/>							PHYSICAL FACILITIES							
							NON-PERMANENT FOOD FACILITIES							
							OUT							
							PHYSICAL FACILITIES							
							NON-PERMANENT FOOD FACILITIES							
OUT							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
OUT							47. Signs posted; last inspection report available							
OUT							48. Plan review required for new or remodel construction							
OUT							49. Permits Available							
OUT							50. Impoundment of unsanitary equipment or food							
OUT							51. Permit Suspension							
OUT							52. Other							
OUT							NON-PERMANENT FOOD FACILITIES							
OUT							53. Mobile food facilities							
OUT							54. Temporary food facilities							

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R.E.H.S.

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DBA/NAME Tortilla Flats	DATE 10-31-07
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** Observed many operational violations related to cooking/reheating/cooling of foods, sanitizing of utensils and other food safety knowledge. Current food safety certificate for person employed at facility not available at time of inspection.
- 6-** No paper towels available in dispenser at kitchen handsink.
- 7, 9-** Observed many deep (4+inches) containers (covered and uncovered) of cooked foods 44+°F cooling in walk-in refrigerator and for 24+hours. Foods voluntarily discarded to trash during inspection, see VC&D form dated same.
- 7, 11-** Observed many previously cooked and cooled foods (rice, beans, ground beef, chicken, carnitas, rellenos) 81-156°F stored in steam table/hot-holding units for short time period. Observed foods not being properly and rapidly reheated to proper temperature prior to hot-holding. Foods removed from hot-holding and properly reheated or discarded during inspection.
- 13, 27, 35-** Observed taco salad, taco and tostada shells stored in plastic containers soiled with accumulated greasy food debris/residues.
- 14-** No sanitizer at kitchen dishwasher. No test strips readily available. Reported that dishwasher sanitizer is checked daily. Sanitizer and detergent replaced and test strips made available during inspection. –Observed cutting board, stored on prep table, to be soiled with some food debris/residues. –Observed dried tortilla debris on tortilla chip cutter. –Observed mold in rubber beverage gun holders at bar.
- 14, 35-** Observed knives soiled with some dried food debris/residues stored in/on magnetic knife rack soiled with accumulated dried food debris/residues.
- 27, 34-** Observed cans of beer submerged in ice stored in basin of 3-compartment utensil sink at bar.
- 29-** Observed a couple chemical spray bottles not labeled as to contents.
- 30-** Observed outsides of containers storing bulk dried foods (rice, beans, flour) to be soiled with greasy residues.
- 30, 35-** Observed numerous packages of corn tortillas on storage rack, microwave, prep table, canned foods and other food related products/equipment stored in hallway, immediately adjacent to kitchen, and not approved for food storage.
- 33-** Observed metal storage racks secured to walls in kitchen (at dishwasher and spice/herb containers) to be rusted, dusty and hear-to-clean. –Observed laminate wooden shelves in kitchen and beverage area to be worn, peeling and hard-to-clean.
- 33, 45-** Observed cabinet at far end of bar (adjacent to ice room) to have missing bottom. Observed misc. trash on floor inside cabinet and damage at wall/floor junction.
- 34, 40-** Observed many wet wiping rags stored in basin of 3-compartment utensil sink at bar.
- 35-** Observed a few domestic microwaves and domestic hand mixer in facility. Clean microwaves to remove food debris and greasy residues. Domestic equipment shall be replaced with approved commercial units within next 6 months. –Observed bottom of cookline prep refrigerator to be soiled with food debris/residues, damaged (rusted) and hard-to-clean. –Clean inside of ice machine to remove mold. Clean gap at metal panel atop machine of mold and properly repair damaged seal. –Clean all cookline equipment (ovens, stove tops, grills, fryer, hood, etc.), especially in hard-to-reach areas, to remove accumulated blackened food debris and greasy residues. Cookline equipment shall be properly cleaned within next 30 days. –Clean soda dispensing machine, especially under nozzle heads, to remove sticky residues. –Observed drain lines for rubber beverage gun holders at bar to be missing.
- 36-** Observed fryer scoop stored in damaged plastic container with bottom broken-out and atop soiled prep table shelf. Observed other plastic food containers to be damaged/broken. Observed soiled cut-out plastic condiment container filled with water stored at cookline. –Observed knife with hard-to-clean duct-taped handle. –Observed lid for cookline prep refrigerator stored directly on floor and leaning against walk-in. –Observed ‘clean’ cutting board stored against wall atop utensil sink faucet assembly.
- 38-** No shatterproof bulb/light cover for fluorescent light in ice room.
- 41-** Observed leaks at utensil sink faucet and rinse basin sprayer. –Observed floor sinks in ice room to be soiled with accumulated mold.
- 44-** Chain/secure CO2 tanks.
- 45-** Observed floor in kitchen has been removed. New, approved floor shall be properly installed within next 30 days. –Observed damaged ceiling area and missing doorjamb in ice room.

Note: Current ice bins in bar do not have integral cooling plate/tubes. Reported that bins will be used to store bottled/canned beverages only and that ice will not be used from these bins for customer beverages. Reported that ice intended for customers will be obtained from bin at beverage machine. If needed, replace current bins with units having integral cooling plates, or provide separate, approved ice bin routed to properly drain into floor sink.