

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

DBA/NAME Tortilla Flats	DATE 4-7-09
ADDRESS 2601 Esplanade, Chico	RECHECK DATE 7+ days
OWNER/OPERATOR	SITE # 2089
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 7+ days

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: 2012				X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				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			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & 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 & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							X			VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													X
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						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
26. Approved thawing methods used, frozen food maintained frozen.							PHYSICAL FACILITIES						
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices						X
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used						X	43. Toilet facilities: properly constructed, supplied, cleaned						X
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing						
30. Food properly stored; food storage containers identified						X	PERMANENT FOOD FACILITIES						
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
33. Nonfood contact surfaces clean and in good repair.						X	47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						X	50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							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.

202 Mira Loma Drive
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

- 6-** Finish install of bar/wait station handsink so as to be readily available.
- 14-** No sanitizer detected in kitchen dishwasher. Dishwasher sanitizer primed and OK (50ppm) after second run. Check sanitizer concentration, using available test strips, daily.
- >**No sanitizer in bar dishwasher (x 2-cycles). Reported that service call will be placed and bar utensils will be washed/sanitized in kitchen dishwasher.
- 14, 34-** Observed some food debris/residues on dishwasher drainboard intended for storage of clean utensils exiting machine. Observed 'clean' utensils (atop dishwasher drainboard) to be soiled with some food debris/residues. Reported that utensils will be rewashed.
- 29-** Label spray bottles as to contents.
- 30-** Provide cover for bucket storing (dry) black beans. Clean container storing sugar to remove food debris/residues.
- 33-** Observed edges of shelving affixed to walls in kitchen (below herb/spices) and wait station to be worn/rough. Reseal/paint. Clean inside cabinets along backside of bar, especially adjacent to slide-top beverage cooler, to remove misc. debris and dead insects.
- 34-** Clean outside of dishwasher (top and around doors) to remove encrusted debris/residues. Clean inside dishwasher and side dump drain to remove food accumulations. Reaffix detached sprayer for pre rinse basin to wall.
- 35-** Clean sides of cookline equipment and microwave to remove food debris/greasy residues. Observed turn-table inside microwave to be melted/damaged. Replace missing handle to hot-holding unit at cookline. Clean backside of dishwasher backsplash (above prep table), and knife rack affixed to backsplash, to remove food residues. Observed upright freezer to be damaged inside (cracked plastic on bottom) and door held closed by bungee cord. Replace cover to ice maker and clean stainless steel panel (inside ice bin) to remove some mildew. Clean behind plastic 'face-plate' of margarita machine to remove some mildew. Clean door seals to wait station salad prep refrigerator to remove some food/mildew residues and repair door so as to easily/properly close. Clean around lid to salad bin to remove some mildew and food residues.
- 36-** Observed bottoms of plastic bins storing 'clean' cooking utensils to be soiled with some dried food debris/residues. Chain CO2 tank to rigid structure.
- 38-** Observed chicken boiling and rice being cooked on ranges without hood operating. Replace missing hood baffles.
- 41-** Clean floor sinks for dishwasher and ice machine to remove accumulated food debris and/or mold. Repair faucet for prep sink so as not to leak and turn on/off easily.
- 43-** No soap in dispenser for men's restroom.
- 45-** Clean kitchen floors in hard-to-reach areas to remove some food debris/residues. Observed missing floor tiles at entrance to kitchen and damaged floor tiles under cookline equipment. Repair damaged door jamb around door to ice machine room. Observed some worn areas of sheet vinyl floors at bar and wait station. Clean floor around dishwasher at bar to remove dust/misc. debris/residues.