

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

DBA/NAME <u>Tortilla Flats</u>		DATE <u>2-1-07</u>
ADDRESS <u>2601 Esplanade Chico</u>		RECHECK DATE
OWNER/OPERATOR		SITE # <u>2089</u>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>VF-24</u>	SERVICE <u>01</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>30 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>		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			3-Observed 1 uncovered container black beans 138°F and 1 uncovered container cooked chicken 111°F cooling inside walk-in refrigerator in depths greater than 2-inches. Beans and chicken divided into more food pans (so as to be shallow) and returned to refrigeration during inspection.
2	Cooking/Reheating			
3	Cooling		X	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food		X	
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			6-Observed 1pkg frozen prawns thawing at room temperature in bucket on floor of kitchen. Prawns placed under cold running water during inspection.
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			18-Refinish peeling/damaged top to cart storing soup warmer at wait station. Clean inside prep refrigerator (in kitchen at cookline) to remove some food debris/residues
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			20-Observed duct tape wrapped around cleaver handle. Observed cutting board stored behind utensil sink faucet
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		X	26-Repair leaky faucet at utensil sink
27	Hand Sink			
28	Restrooms			31-Observed floor beginning to separate at seam under utensil sink
29	Shelving/Cabinets			
30	Enclosure			34-No covers on fluorescent lighting at cookline. Reported all light fixtures being replaced.
31	Walls/Floors/Ceiling		X	
32	Ventilation			*No major violations to report/observed
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

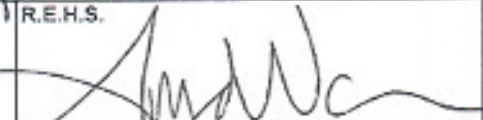
Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St
P. O. Box 5364
Chico, CA 95927
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R.E.H.S.

RECEIVED BY: 

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