

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

DBA/NAME La Comida		DATE 8/6/
ADDRESS 954 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2098
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				√			12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date 7/2/12				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			√		√		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly		√	√		√		17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS								√		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√		√		19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records					√		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							√			22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			√
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties						39. Thermometers provided and accurate						√	
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.						43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used						44. Premises; personal/cleaning items; vermin-proofing						√	
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						√	
31. Consumer self-service facilities properly constructed and maintained						46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.						48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						√	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						√	51. Permit Suspension						
37. Vending machines							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 type="checkbox"/>	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.
		RECEIVED BY:
		Page 1 of 2

DBA/NAME La Comida	DATE 8/6/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Observed uncovered employee beverage on shelf over uncovered food re-heating on grill.
- 5, 36- Observed off duty employee use styrofoam cup to scoop ice from ice machine without washing hands. Hands shall be properly washed before dispensing or working with any non prepackaged food.
Note: See #5 on back of this form for other times hands *require* cleaning.
- 7- Observed cream based salad dressings at 46°F-50°F in top section of prep refrigerator and 44°F-45°F in bottom section of prep refrigerator (air temperature 42°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
Note: Maintaining dressings at 41°F may require an air temperature of 38°F-39°F.
- 23- Observed several flies in facility. Abate.
- 35- Observed leak/water pooled on floor under prep refrigerator and drain pipe under dishwasher. Repair. Clean inside prep refrigerator and refrigerator across from grill to remove residues.
- 39- No thermometer in keg refrigerator storing dairy products. Provide.
- 44- Observed large gap under back doors (by outside walk-in refrigerator). Provide weather strip to prevent entrance of vermin.
- 45- Observed several missing/damaged floor tiles and unfinished areas on walls throughout facility. Repair where needed to be smooth and easily cleanable. Clean walls where needed (i.e. under spray sink, over salsa prep sink) to remove residues and floors in hard to reach areas (under ice machine, beside keg refrigerator, etc.) to remove accumulated dust/food debris/miscellaneous trash.