

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> La Hacienda		<b>DATE</b> 6/13/07
<b>ADDRESS</b> 2635 Esplanade, Chico, CA 95926		<b>RECHECK DATE</b> 3+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2100
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 15 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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	x		<p>1- Observed guacamole (53°F) and sour cream (56°F-57°F) stocked over fill lines in top of prep refrigerator. Discontinuing over-filling prep refrigerator containers to maintain foods at 41°F or below. Observed milk cartons and individual containers of cream at 44°F in wait station refrigerator (air temperature 44°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.</p> <p>3- Observed several pans of cooked food (rice, beans, chicken, etc.) cooling at depths greater than 2 inches. When cooling cooked foods, place in uncovered, shallow containers at depths of 2 inches or less.</p> <p>5- Observed box of produce sitting on cutting board of prep refrigerator. Keep food contact surfaces free from items (i.e.: the bottom of boxes) that may contaminate them.</p> <p>8- Observed an uncovered bulk container of sugar on storage shelf. Clean all bulk food containers to remove sticky residues.</p> <p>12, 24- Observed several wiping rags hanging from cabinet handles in bar. Bartender reports wiping rags used to wipe hands when needed. Use hand sink/soap/paper towels for all hand cleansing.</p> <p>18- Observed standing water in bottom of prep refrigerator across from fryer. Food handler reports leak. Repair. Clean can opener and cooking equipment where needed to remove accumulated residues.</p> <p>21- Observed a few rodent droppings in cabinet under wait station hand sink. Clean and work with Pest Control Operator to abate.</p> <p>22- Observed a few unlabeled chemical spray containers through out facility. Label as to contents.</p> <p>26- Observed leaks at utensil sink faucet and prep sink faucet. Repair.</p> <p>27- No sanitary paper towel dispenser at hand sink in bar. Provide.</p> <p>29- Clean cabinet doors in bar to remove beverage residues and shelves where needed in kitchen to remove food debris/residue.</p> <p>31- Clean walls where needed in kitchen and wait station to remove food residues and wall under/behind dishwasher/sprayer sink to remove accumulated black residues. Clean ceiling/fan box in walk-in refrigerator to remove dust and floors in hard to reach areas (under refrigerators, prep tables, etc.) to remove food debris/residues/miscellaneous trash.</p> <p>Note: Efrain and Javier Partida passed ServSafe examination 1/10/06.</p>
2	Cooking/Reheating			
3	Cooling		x	
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing		x	
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin		x	
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
<b>RECEIVED BY: Signed 6/13/07</b>
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