

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME La Hacienda		DATE 7/3/07
ADDRESS 2635 Esplanade, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2100
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 15 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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		x	<p>1- Observed cooked beans (46°F-48°F) in top of prep refrigerator. Adjust/repair unit to maintain foods at 41°F or below.</p> <p>3- a) Observed 8 pans of cooked ground beef (126°F-131°F) cooling in walk-in refrigerator at depths of 3+ inches. Ground beef separated into additional pans (at depths of 2 inches or less) during inspection to finish cooling.</p> <p style="padding-left: 20px;">b) Observed 8 pans of cooked rice (48°F-52°F, 3 hours) and 12 pans of cooked refried beans (38°F-41°F, 24 hours) cooling at depths of 3 to 3 ½ inches. When cooling cooked foods, place in shallow containers at depths of 2 inches or less.</p> <p>8- Observed an uncovered bulk container of salt on storage shelf. Clean all bulk food containers to remove sticky residues.</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>26- Observed leaks at utensil sink faucet and prep sink faucet. Repair.</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 to remove food residues and wall under/behind dishwasher/sprayer sink to remove accumulated black residues. Clean floors in hard to reach areas of kitchen (under refrigerators, prep tables, etc.) to remove food debris/residues.</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			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
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			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
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>	<p>R.E.H.S.</p> <p>RECEIVED BY: Signed 7/3/07</p> <hr/> <p>Page 1 of 1</p>
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