

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

DBA/NAME La Hacienda	DATE 1-11-10
ADDRESS 2635 Esplanade, Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2100
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-25	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 30 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: 2011				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				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
			4. Proper eating, tasting, drinking or tobacco use			X	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			
			7. Proper hot and cold holding temperatures	X		X			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			
							VERMIN						
							X			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			X	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			X	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.			X	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			X	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:

See Page 2

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.

RECEIVED BY:

Page 1 of 2

DBA/NAME La Hacienda	DATE 1-11-10
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed uncovered beverage stored atop (in-use) prep table. Provide lidded beverage cups.
- 6-** Observed automatic paper towel dispenser at wait station to be inoperable. Dispenser repair began during inspection.
- 7-** Observed two containers of sliced tomatoes 55-59°F stored at room temperature at cookline. Tomatoes placed into prep refrigerators during inspection and reported that tomatoes are generally stored at room temperature for short time periods (i.e. during lunch rush).
- 27-** Observed squeeze bottle stored within grated cheese inside top portion of cookline prep refrigerator. Provide separate container to store squeeze bottle or store bottle in bottom portion of refrigerator.
- 29-** Observed can of domestic Raid pest spray stored in cabinet at bar.
- 33-** Observed edge of shelf above cookline prep (i.e. at steam table, prep tables, prep refrigerators) to be worn/damaged. Clean shelf under microwave to remove some food debris. Clean underside of shelf and wires/conduits to remove food and dusty residues. Clean metal poles securing shelf to ceiling to remove dust.
- >Observed bottoms/corner junctures of cabinets along wait station (under ice bins and hand sink) to be damaged. Repair/seal cut-outs (bottom and side-wall around pipes) inside wait station cabinet (under 2nd handsink adjacent to tea brewer) to facilitate cleaning.
- >Clean underside of bar top (above 'main' ice bins and handsink) to remove some blackish-mildew residues.
- 35-** Clean between fryers, and casters, to remove accumulated greasy food debris/residues.
- >Clean rim along back of bar ice bins and handsink to remove mildew.
- 40-** Observed some wiping rags stored atop cookline prep surfaces. Use available wiping rag sanitized storage buckets to store rags between uses; provide additional buckets as needed.
- 45-** Clean ceiling and vents at cookline to remove some dust. Clean floor in hard-to-reach areas in kitchen (i.e. in corner under 2-door storage refrigerator) to remove some food/misc. debris. Repair loose/buckled floor tiles around floor sink (for ice machine and prep sink) to facilitate cleaning.
- >Clean floor around CO2 tanks in bar storage room to remove some liquid-type residues.
- >Clean floor at bar, especially in corner under 'main' ice bins and handsink, to remove accumulated mildew and some misc. debris. Raise drainpipes off floor to facilitate cleaning.