

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

DBA/NAME La Hacienda		DATE 4-8-08	
ADDRESS 2635 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR Ed Kimball		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 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				X			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 2011				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			X	
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly			X		X		17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	X	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							
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available				
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
										VERMIN				
						OUT	X			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS													OUT	
24. Person in charge present and performs duties											38. Adequate ventilation and lighting; designated areas, use			X
25. Personal cleanliness and hair restraints											39. Thermometers provided and accurate			
GENERAL FOOD SAFETY REQUIREMENTS											40. Wiping cloths: properly used and stored			X
26. Approved thawing methods used, frozen food maintained frozen.											PHYSICAL FACILITIES			
27. Food separated and protected									X		41. Plumbing: Plumbing in good repair, proper backflow devices			X
28. Fruits and vegetables washed as required.											42. Garbage and refuse properly disposed; facilities maintained			
29. Toxic substances properly identified, stored, used									X		43. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE											44. Premises; personal/cleaning items; vermin-proofing			
30. Food properly stored; food storage containers identified											PERMANENT FOOD FACILITIES			
31. Consumer self-service facilities properly constructed and maintained											45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
32. Food properly labeled & honestly presented											46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS											SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
33. Nonfood contact surfaces clean and in good repair.									X		47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available											48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									X		49. Permits Available			
36. Equipment, utensils and linens: Properly stored and used									X		50. Impoundment of unsanitary equipment or food			
37. Vending machines											51. Permit Suspension			
											52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed many uncovered food handler beverage cups stored on prep tables and shelf at cookline.
- 5-** No handled utensils for dispensing fruit (i.e. lemons, limes, cherries, etc) for beverages at bar. Reported a utensil (tongs) would be provided.
- 7-** Observed cooked 'black bean' pancakes 68°F, reportedly also made with green onions and milk, stored in small food container at cookline at room temperature. Pancakes voluntarily discarded to trash during inspection, see VC&D form dated same. 'Black bean' pancakes are considered to be a potentially hazardous food and shall be properly cooked/cooled and stored at proper temperature (i.e. 135°F+ for hot-holding or 41°F and below for cold-holding). –Observed deep container of cooked/cooled chili rellenos 57-66°F, for short time period, stored in top portion of (opened) prep refrigerator. Chili rellenos placed into bottom portion of prep refrigerator for proper cold-holding during inspection.
- 14-** Observed some food (lettuce) debris inside 'clean' mixer bowl stored on prep table shelf. –Observed blender pitcher at bar to be soiled with some sticky and pinkish-colored residues.
- 27, 29-** Observed uncovered container of fried tortilla strips stored on cookline prep cabinet shelf and directly under nozzle of sanitizer spray bottle (hanging on back panel of cabinet).
- 33-** Observed damaged top/corner areas of utensil/equipment storage shelf above steam table at cookline. –Seal gap at countertop/backsplash junction along (water) wait station to facilitate cleaning. –Seal bare wood shelf above beverage syrup box rack in bar storage to facilitate cleaning.
- 35-** Clean between/sides, casters and other hard-to-reach areas of cookline equipment/storage to remove food debris and accumulated greasy residues (especially at fryer). –Replace/remove melted/hard-to-clean cutting board stored (atop wiping rag) at cookline. –Clean side vent panel of ice machine to remove dust.
- 36-** Observed ice scoops stored directly atop machine in kitchen on a wooden shelf at bar. –Observed 'clean' wiping rags stored atop ice machine, adjacent to ice scoops and dusty vent panel. –Observed 'clean' food pans stacked on prep table shelf at cookline and directly adjacent to bus tub of soiled utensils. –Observed some food (i.e. crackers, pastries) and misc. non-food items stored in prep table utensil storage drawer.
- 38-** Provide shatterproof light bulbs/covers for overhead lighting in bar beverage storage room and above uncovered buckets of ice.
- 40-** Observed a couple damp/soiled wiping rags stored atop counters and prep tables in kitchen.
- 41-** Observed leaky faucet at (vegetable) prep sink.
- 45-** Observed pooled water on floor under ice machine and floor tiles to be loose/buckled at ice machine/prep sink floor drain. –Generally clean floors under cookline equipment and hard-to-reach areas to remove some food debris/residues.

Note: Observed one separate and approved ice bin at bar. Reported ice stored in this separate bin, generally used for margaritas, will be used for all customer beverages. Ice in bins storing cooling plates and in contact with beverage lines shall not be used for customer beverages. For additional ice storage, if needed, provide separate approved ice bin routed to drain into approved indirect sewage (i.e. floor drain) or replace ice bin units with approved ice bins having integral cooling plates/tubes.