

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

|  |                   |  |
|--|-------------------|--|
| <b>DBA/NAME</b> Kalico Kitchen                                       |                   | <b>DATE</b> 6-19-07                            |
| <b>ADDRESS</b> 2396 Esplanade, Chico                                 |                   | <b>RECHECK DATE</b> 7 days                     |
| <b>OWNER/OPERATOR</b> John Castaldo                                  |                   | <b>SITE #</b> 2108                             |
| <b>MAILING ADDRESS</b>   |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours   |
| <b>INVENTORY TYPE</b> 16F-24   | <b>SERVICE</b> 01 | <b>CORRECT MINOR VIOLATIONS BY:</b> 7- 30 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><b>1-</b> Observed 4½ flats raw shell eggs 72-87°F, for short time period, stored at room temperature at cookline. 2 flats returned to refrigeration during inspection. –Observed container cooked red potatoes 73°F, for short time period and will be recooked, at room temperature at cookline. Potatoes returned to refrigeration during inspection. –Observed cooked meatballs/sauce 122°F hot-holding in steam table. Meatballs/sauce reheated to 165°F during inspection for replacement at steam table. –Observed Half-Half containers labeled “keep refrigerated” stored on tables at room temperature.</p> <p><b>1, 18-</b> Observed a couple cooked potentially hazardous foods (PHFs) stored in prep refrigerator at cookline to be 50-69°Fx 24+hrs. Foods voluntarily discarded to trash during inspection, see VC&amp;D form dated same. Observed container cut melon 47°F and containers of raw red meats 46-49°F, stored in bottom portion of cookline prep refrigerator with internal temperature of 49°F. Reported that foods were previously stored in walk-in refrigerator and in prep refrigerator for short time period. Refrigerator adjusted during inspection and reported that service call will be placed. Do not store PHFs in refrigerator(s) until internal temperature(s) are maintained at 41°F and below. Observed container of raw corned beef hash 69°F, for short time period, stored in top portion of cookline refrigerator. Hash placed into bottom portion of operable prep refrigerator during inspection. Observed salad prep refrigerator, storing non-PHFs to have internal temperature of 45°F. Adjust. –Observed ice filled bus tub being (temporarily) used as cold-holding ‘unit’ at cookline for omelet ingredients (i.e. cooked ham 56°F and cooked sausage 59°F, for short time period) and other non-PHFs. Reported that new approved cold-holding table-top unit has been ordered and that “time-only” will be implemented for PHFs stored in bus tub.</p> <p><b>7-</b> Observed stack of cooked sliced ham haphazardly stored on plastic rack and directly on rusted prep refrigerator shelf. Observed plate pooled with raw meat juice and storing raw wrapped hamburger patties on bottom prep refrigerator. Observed opened plastic bag of cooked sliced ham stored on top shelf of upright refrigerator to be leaking onto foods stored on lower shelves.</p> <p><b>13-</b> Observed disposable paper cup being used as scoop for Parmesan cheese, and plate being used as scoop for red potatoes, at cookline. –Provide handled utensils for dispensing ready-to-eat foods (i.e. meats, cheese, vegetables, etc.) in top portion of cookline prep refrigerator.</p> <p><b>14-</b> Observed a few uncovered employee drink cups stored on shelves above open-topped prep refrigerators at cookline. Provide covered cups.</p> <p><b>15-</b> Observed a few soiled knives stored on magnetic knife rack in prep area of kitchen. Knives removed for washing/sanitizing and rack cleaned during inspection.</p> <p><b>18-</b> Observed pooled water on bottoms of prep refrigerators and some food debris/residues. –Remove tape affixed to outside of ice machine to facilitate cleaning and properly repair. –Clean insides of microwaves to remove some food residues.</p> |
| 2  | Cooking/Reheating    |       |       |  |
| 3  | Cooling              |       |       |  |
| 4  | HACCP Plan           |       |       |  |
| 5  | Pure Food            |       |       |  |
| 6  | Frozen Food          |       |       |  |
| 7  | Refrigerator Storage |       | x     |  |
| 8  | Food Storage         |       |       |  |
| 9  | Food Display         |       |       |  |
| 10 | Food Labeling        |       |       |  |
| 11 | Thermometer          |       |       |  |
| 12 | Handwashing          |       |       |  |
| 13 | Gloves/Hand Contact  |       | x     |  |
| 14 | Employee Habits      |       | x     |  |
| 15 | Wash/sanitize        |       | x     |  |
| 16 | Utensil Sink         |       |       |  |
| 17 | Dishwasher           |       |       |  |
| 18 | Equipment            |       | x     |  |
| 19 | Utensils             |       |       |  |
| 20 | Utensil Storage      |       | x     |  |
| 21 | Vermin               |       |       |  |
| 22 | Chemical Hazards     |       | x     |  |
| 23 | Spoils Storage       |       |       |  |
| 24 | Wiping Rags          |       | x     |  |
| 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"/>   | <input type="checkbox"/>  |
| 411 Main St.<br>P. O. Box 5364<br>Chico, CA 95927<br>(530) 891-2727<br>FAX (530) 895-6512 | 7 County Center Drive<br>Oroville, CA 95965<br>(530) 538-7281<br>FAX (530) 538-7785 |

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| <b>INVENTORY TYPE</b> 16F-24   | <b>SERVICE</b> 01 | <b>CORRECT MINOR VIOLATIONS BY:</b> |
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| #  | Violations           | Major | Minor |   |
|----|----------------------|-------|-------|---|
| 1  | Hot/Cold Holding     |       |       | <p><b>18, 31-</b> Clean all cookline equipment (surfaces, sides) and floor, especially in hard-to-reach areas, to remove accumulated blackened food debris and greasy residues. Equipment and floor shall be cleaned and ready for reinspection within next 7 days.</p> <p><b>20-</b> Observed pie slicer stored in dipper well, that was turned off, at milkshake station. Dipper well turned on during inspection. –Observed ‘clean’ cutting boards stored atop ice machine in prep area. Cutting boards relocated to proper storage during inspection.</p> <p>–Observed dessert glasses stored on rack resting directly on bottom of prep refrigerator pooled with liquid.</p> <p><b>22-</b> Observed open container Ajax stored shelf at cookline under steam table. –Observed a couple unlabeled chemical spray bottles.</p> <p><b>24-</b> Observed a few soiled wiping rags stored on food contact surfaces at cookline and prep area. Use available sanitizer buckets to store wiping rags.</p> <p><b>26-</b> Observed leaky faucet at 2-compartment sink.</p> <p><b>29-</b> Observed rusted shelves/racks in prep refrigerators and walk-in refrigerator. –Clean shelf at milkshake station to remove some food residues. –Observed damaged areas of shelving at wait stations.</p> <p><b>31-</b> Observed areas of cracked/peeling paint on ceiling at cookline. –Observed some missing floor tiles. –Clean wall behind dishwasher to remove some mold.</p> <p>Note: New walk-in freezer installed. Reported that some prep refrigeration units are scheduled to be replaced.</p> <p>ServSafe food safety certificate available.</p> |
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