

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

<b>DBA/NAME</b> Ricardo's	<b>DATE</b> 4-6-09
<b>ADDRESS</b> 2365 Esplanade, Chico	<b>RECHECK DATE</b> 3+ days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2143
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 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: 2010				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			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			
			9. Proper cooling methods			X	<b>WATER &amp; WASTE WATER</b>						
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			
							<b>VERMIN</b>						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use						X
24. Person in charge present and performs duties							39. Thermometers provided and accurate						X
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						X
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified						X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X	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						X	51. Permit Suspension						
37. Vending machines							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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4-** Observed a few food handlers' uncovered beverage cups stored atop prep tables in prep area and at cookline.
- 6-** Observed basins of kitchen and prep area handsinks obstructed by wiping rag buckets. Provide pump soap dispensers at both handsinks and paper towels in dispenser at prep area handsink. Repair damaged paper towel dispenser in women's restroom.
- 7, 39-** Observed salad prep refrigerator to have internal air temperature of 47°F, with inspector's thermometer. Replace missing internal thermometer for refrigerator. Refrigerator adjusted to cooler setting during inspection.
- 9-** Observed shredded beef 69°F, for short time period, cooling inside walk-in in container covered with plastic wrap. Beef uncovered for proper cooling during inspection. Note: Depth of foods cooling in containers OK.
- >**Observed partially reheated beef tacos 64-70°F, for short time period, cooling in prep refrigerator in sealed plastic bag. Reported tacos are prepped with cooked/cooled beef, refrigerated, then partially reheated (fried) in small batches (3-5 tacos at a time during peak operating hours), kept at cookline until order placed and tacos undergo 2<sup>nd</sup> reheating prior to service. Ensure all cooling foods are in refrigeration and uncovered until internal temperature reaches 41°F.
- 29-** Label spray bottles as to contents. Observed spray bottle stored atop counter at coffee wait station.
- 30-** Observed uncovered bulk container of salt stored on utensil storage rack. Observed sides and rim of salt container to be soiled with some sauce-type residues.
- 34-** Provide test strips for checking sanitizer concentration of dishwasher (at least once daily).
- 35-** Observed domestic microwave at cookline. Replace when no longer in good condition with commercial microwave.
- >**Clean cabinet unit storing canned foods in prep area to remove some dried food debris/residues.
- >**Observed (unused) wait station sink and cooler being used as storage for beverage ice. Observed sink drainpipe dripping condensation into pan, filled with water, stored in cabinet under sink. Observed bottom of cabinet to have water damage. Provide approved ice bin, equipped with drain line and routed to drain into indirect sewage connection, within next 6-months. Reported use of sink as ice storage will be discontinued.
- 36-** Observed small condiment cups/bowls stored in plastic rack lined with damp paper towels.
- 38-** Provide shatterproof light bulbs/covers for all overhead lighting in kitchen areas.
- >**Repair inoperable ventilation in men's restroom.
- 40-** No sanitizer (bleach) detected in designated wiping rag storage buckets when checked with inspector's test strips.
- 45-** Clean floors in hard-to-reach areas (in corners, under equipment) to remove some food/misc. debris and residues. Clean ceiling above cookline to remove dust.