

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

|                                      |                   |   |  |
|--------------------------------------|-------------------|---|--|
| <b>DBA/NAME</b> Ricardos             |                   | <b>DATE</b> 6-2-08                          |  |
| <b>ADDRESS</b> 2365 Esplanade, Chico |                   | <b>RECHECK DATE</b>                         |  |
| <b>OWNER/OPERATOR</b> Farooqa Inc    |                   | <b>SITE #</b> 2143                          |  |
| <b>MAILING ADDRESS</b>               |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>         |  |
| <b>INVENTORY TYPE</b> 16F-24         | <b>SERVICE</b> 01 | <b>CORRECT MINOR VIOLATIONS BY:</b> 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 2010                           |     |     |     | X   |                       |     | 13. Food in good condition, safe and unadulterated  |     |     |     |   |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>  |     |     |   |     |     |     | X   |                       |     | 14. Food contact surfaces: clean and sanitized  |     |     |     |   |
| X  |     |     | 2. Communicable disease; reporting, restrictions & exclusions   |     |     |     | <b>FOOD FROM APPROVED SOURCES</b>   |                       |     |   |     |     |     |   |
| X  |     |     | 3. No discharge from eyes, nose, and mouth                      |     |     |     | X   |                       |     | 15. Food obtained from approved source  |     |     |     |   |
| X  |     |     | 4. Proper eating, tasting, drinking or tobacco use              |     |     |     |   | X                     |     | 16. Shell stock with completed tags, in good condition, properly stored/displayed           |     |     |     |   |
| X  |     |     | 5. Hands clean and properly washed; gloves used properly        |     |     |     |   | X                     |     | 17. Compliance with Gulf Oyster Regulations   |     |     |     |   |
| X  |     |     | 6. Adequate handwashing facilities supplied & accessible        |     |     |     | <b>SPECIAL PROCEDURES</b>   |                       |     |   |     |     |     |   |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>  |     |     |   |     |     |     |   |                       | X   | 18. Compliance with variance, specialized process, reduced oxygen packaging, & 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                                       |     |     |     | <b>WATER</b>  |                       |     |   |     |     |     |   |
| X  |     |     | 10. Proper cooking time & temperatures                          |     |     |     | X   |                       |     | 21. Hot and cold water available  |     |     |     |   |
| X  |     |     | 11. Proper reheating procedures for hot holding                 |     |     |     | <b>LIQUID WASTE DISPOSAL</b>  |                       |     |   |     |     |     |   |
|  |     |     |   |     |     |     | 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>   |     |     |   |     |     |     | <b>PHYSICAL FACILITIES</b>  |                       |     |   |     |     |     |   |
| 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  |                       |     |   |     |     |     |   |
|  |     |     |   |     |     |     | 40. Wiping cloths: properly used and stored   |                       |     |   |     |     |     | X |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>  |     |     |   |     |     |     | <b>PERMANENT FOOD FACILITIES</b>  |                       |     |   |     |     |     |   |
| 26. Approved thawing methods used, frozen food maintained frozen.                      |     |     |   |     |     |     | 41. Plumbing: Plumbing in good repair, proper backflow devices                      |                       |     |   |     |     |     | X |
| 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                                 |     |     |   |     |     |     | 44. Premises; personal/cleaning items; vermin-proofing                              |                       |     |   |     |     |     |   |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>  |     |     |   |     |     |     | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>                                  |                       |     |   |     |     |     |   |
| 30. Food properly stored; food storage containers identified                           |     |     |   |     |     |     | 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   |     |     |   |     |     |     | 47. Signs posted; last inspection report available                                  |                       |     |   |     |     |     |   |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>   |     |     |   |     |     |     | 48. Plan review required for new or remodel construction                            |                       |     |   |     |     |     |   |
| 33. Nonfood contact surfaces clean and in good repair.                                 |     |     |   |     |     |     | 49. Permits Available   |                       |     |   |     |     |     |   |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available |     |     |   |     |     |     | 50. Impoundment of unsanitary equipment or food                                     |                       |     |   |     |     |     |   |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity     |     |     |   |     |     |     | X   | 51. Permit Suspension |     |   |     |     |     |   |
| 36. Equipment, utensils and linens: Properly stored and used                           |     |     |   |     |     |     | 52. Other   |                       |     |   |     |     |     |   |
| 37. Vending machines   |     |     |   |     |     |     |   |                       |     |   |     |     |     |   |

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

**RECEIVED BY:**

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|--------------------------|--------------------|
| <b>DBA/NAME</b> Ricardos | <b>DATE</b> 6-2-08 |
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7- Observed internal temperature of salad prep refrigerator 49°F, when checked using inspector's thermometer. Refrigerator adjusted and will be monitored to maintain 41°F and below.
- 35- Remove worn duct-tape from legs of stand mixer to facilitate cleaning. –Clean drain tube and draintrap of soda machine to remove some mold.
- 38- Provide shatterproof bulbs/covers for overhead lights at dishwasher.
- 40- Observed a few damp/slightly soiled wiping rags stored atop prep tables. Store rags in designated sanitizer buckets between uses.
- 41- Observed floor sink for handsink/prep sink to be clogged. Repair service called and plumber arrived during inspection.
- 45- Clean floors in corners/hard-to-reach areas to remove some food and misc. debris.