

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

DBA/NAME Italian Cottage		DATE 12/11/07	
ADDRESS 2525 Dominic Dr., Chico, CA		RECHECK DATE 1 week	
OWNER/OPERATOR		SITE # 2163	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-24	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
			1. Demonstration of knowledge; food safety certification			X				12. Proper procedures followed for returned and reservice of food			X
			Food Safety Certificate Exp Date 5/10/11				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			
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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						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	X	X	WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp >120°F			
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							X			22. Sewage and wastewater properly disposed			
										VERMIN			
							X			23. No rodents, insects, birds, or animals			
						OUT							
SUPERVISION /PERSONAL CLEANLINESS										OUT			
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			X
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			
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							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				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			X				51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

See next page.

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 indicated 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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Cook is unaware of proper final internal cooking temperatures for potentially hazardous foods.
- 9) Observed a covered container of gravy 106°F X 3 hours cooling in refrigerator. Gravy was voluntarily discarded to trash by manager during inspection. Cool potentially hazardous foods uncovered, and do not stack containers in refrigerator while cooling.
- 12) Observed containers of mustard on customer tables. Replace these containers with squirt bottles with narrow necks, or serve mustard in individual portions upon customer request.
- 14) Wash, rinse and sanitize cutting boards at cookline/food prep area at least every 4 hours rather than sanitizing throughout the day and washing at night.
- 27) Observed a chemical spray bottle stored on shelf above prep table. Spray bottle was removed during inspection.
- 33) Remove foil from shelves above cookline. Clean red shelf (above water cups in wait station) to remove accumulated dust.
- 35) Clean the underside of the large mixer and can opener to remove dried food debris. Clean the top of magnetic knife racks to remove accumulated dust. Replace the missing front panels on the prep refrigerators at cookline, and clean these areas to remove accumulated food debris. Remove the duct tape from the inside of 2-door True refrigerator and properly repair/replace damaged door jams. Clean bottom shelves of refrigerators to remove food debris.
- 36) Clean tray storing cups above beverage dispenser to remove accumulated dust/debris.
- 39) Dial-type thermometer registered 24°F in ice water during inspection (the available digital probe thermometer registered at 32°F). Adjust/calibrate dial-type thermometer to register 32°F in ice water.
- 40) Observed a few soiled wiping rags on food contact surfaces at cookline. Observed turbid water in sanitizer bucket at cookline (sanitizer level was ok). Store rags in sanitizer bucket between uses and change sanitizer solution when it becomes cloudy/turbid.
- 45) Repair the damaged wall across from the dishwasher. Clean floors in hard to reach areas (under major equipment) to remove food/misc. debris.

Note: Reported that cooked pasta is cooled in an ice bath before being individually wrapped in plastic and stored in refrigerator. Use available probe thermometer to check cooling temperatures of pasta. Ensure that pasta cools completely to 41°F or below before completely wrapping in plastic and stacking in container in refrigerator.