

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Taco Bell #1780		DATE 8-2-06
ADDRESS 2398 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR Esplanade 1780 Inc.		SITE # 2180
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			<p>8- Observed plastic bulk storage container for cinnamon twists stored directly adjacent to employee personal items (jackets, purses, hats). Container relocated to approved food storage area during inspection.</p> <p>16- Observed water in wash basin of utensil sink 95.9°F and soiled utensils in drained rinse basin. Properly use all compartments of 3- compartment sink to wash, rinse and sanitize (in that order) utensils.</p> <p>18- Clean soda beverage machine (in customer area) to remove some mold and sticky residues around and between nozzles.</p> <p>20- Observed 'clean' utensils hanging from storage rack directly above utensil sink; relocate clean utensils so as to avoid splashing during utensil washing. Utensils moved during inspection.</p> <p>Observed 'clean' cutting boards stored on prep table while still wet and 'clean' knife stored in knife box while still wet. Properly allow utensils to air dry before storing.</p> <p>24- Observed unlabeled food pans being used as sanitizer containers for soiled wiping rags. Provide labels on sanitizer containers to say "sanitizer only". No sanitizer detected in container at cookline. Sanitizer containers replaced during inspection.</p> <p>25- Hot water 114.2°F. Hot water heater adjusted during inspection; hot water 120+°F available by end of inspection. Continue to adjust/monitor hot water heater so as to maintain hot water at least 120°F.</p> <p>26- Clean drainpipe to soda dispensing machine (in customer area) to remove algal residue, and clean floor sink to remove mold.</p> <p>31- Clean floors in hard to reach areas, under storage shelving, to remove some trash and food debris.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water		x	
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
--	--

R.E.H.S.
RECEIVED BY: Faxed 8-3-06
Page 1 of 1