

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

DBA/NAME Adanberto's Mexican Food		DATE 12/21/09	
ADDRESS 969 East Avenue, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2181	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 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	
✓			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 3/21/12				✓			12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							✓			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions				✓			14. Food contact surfaces: clean and sanitized				
✓			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES							
✓			4. Proper eating, tasting, drinking or tobacco use				✓			15. Food obtained from approved source				
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Shell stock with completed tags, in good condition, properly stored/displayed				
✓			6. Adequate handwashing facilities supplied & accessible						✓	17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS									✓	18. Compliance with variance, specialized process, & HACCP Plan				
✓			7. Proper hot and cold holding temperatures						✓	19. Consumer advisory provided for raw or undercooked foods				
		✓	8. Time as a public health control: Proper procedures & records						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
✓			9. Proper cooling methods				WATER & WASTE WATER							
✓			10. Proper cooking time & temperatures			✓	✓			21. Hot and cold water available				
✓			11. Proper reheating procedures for hot holding				✓			22. Sewage and wastewater properly disposed				
							VERMIN							
						✓				23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS														
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	✓	
GENERAL FOOD SAFETY REQUIREMENTS												40. Wiping cloths: properly used and stored		
26. Approved thawing methods used, frozen food maintained frozen.												PHYSICAL FACILITIES		
27. Food separated and protected												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		
32. Food properly labeled & honestly presented												46. No unapproved private homes/ living or sleeping quarters		
EQUIPMENT/ UTENSILS/ LINENS												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT		
33. Nonfood contact surfaces clean and in good repair.												47. Signs posted; last inspection report available		
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												48. Plan review required for new or remodel construction		
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity												49. Permits Available		
36. Equipment, utensils and linens: Properly stored and used												50. Impoundment of unsanitary equipment or food		
37. Vending machines												51. Permit Suspension		
												52. Other		

OBSERVATIONS AND CORRECTIVE ACTIONS: 10- Reported food handlers determine when ground beef is finished cooking by its color. Use probe thermometer to ensure ground beef reaches minimum 155°F (and chicken 165°F) before serving or hot holding.

36- No digital probe thermometer for checking temperatures of thin foods (chicken breasts). Provide.

41- Observed hand sink faucets in restrooms to be leaking. Repair.

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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www.buttecounty.net/publichealth/

R.E.H.S.

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