

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

DBA/NAME Adanberto's Mexican Food		DATE 4/21/09	
ADDRESS 969 East Avenue, Chico, CA 95926		RECHECK DATE 1+ days	
OWNER/OPERATOR		SITE # 2181	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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
✓			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			
✓			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										38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			✓
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
			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							44. Premises; personal/cleaning items; vermin-proofing			✓
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			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.							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							50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: 5- Observed food handler at grill "clean" hands by wiping on apron. Properly wash hands at hand sink whenever hands need cleansing. Note: See #5 on back of this form for times hand washing is *required*.

10- Reported final cooking temperature of ground beef not being taken. Use probe thermometer to ensure ground beef reaches minimum 155°F.

21- No hot water at women's restroom hand sink. Provide.

39- Relocate thermometer in prep refrigerator so as to be visible. Provide additional thermometer in walk-in refrigerator as external thermometer is inaccurate (reading 45°F; air temperature 39°F with Inspector's thermometer).

41- Observed urinal in men's room to be backed up. Repair to flush/drain properly.

44- Observed front door open on arrival. Keep door closed or provide screened door to prevent entrance of flies.

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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R.E.H.S.

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