

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

DBA/NAME Arsenio's Mexican Food		DATE 12/10/07
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: 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						√	12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date: 3/21/12				√			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			14. Food contact surfaces: clean and sanitized					
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source					
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed					
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations					
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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 Temp					
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							√			22. Sewage and wastewater properly disposed					
							VERMIN								
							√			23. No rodents, insects, birds, or animals					
						OUT								OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
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							47. Signs posted; last inspection report available								
EQUIPMENT/ UTENSILS/ LINENS							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							51. Permit Suspension								
36. Equipment, utensils and linens: Properly stored and used							√	52. Other							
37. Vending machines															

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 29- Observed unlabeled chemical spray container by mop sink. Label as to contents.
- 34- Water at wash basin faucet (utensil sink) 97°F during inspection. Note: Hot water of 120°F available at sprayer hose over rinse basin. Provide 120°F water at wash basin faucet. Observed employee rinse and sanitize serving trays at utensil sink. Owner reports trays do not contact food. Properly wash/rinse/sanitize all utensils—including serving trays—when cleaning is required. Note: Wash basin must be full for all utensil cleaning.
- 36- Observed Styrofoam cup used as scoop in bulk salt container. Provide approved scoop to prevent physical contamination of salt. Observed food debris/residues on “clean” knives stored on magnetic holder. Knives removed to utensil sink during inspection.
- 38- No shatterproof light cover over light in walk-in refrigerator. Provide.
- 39- Observed cracked probe on available digital probe thermometer. Replace with new digital probe thermometer within 24 hours. Dial thermometer, which read 0°F in ice water, was recalibrated to 32°F during inspection.
- 41- Observed leak at wash basin faucet of utensil sink. Repair.
- 45- Observed missing cove base tiles in walk-in refrigerator and damaged area/hole on ceiling over steam table/prep refrigerator. Repair. Clean floor under racks in walk-in refrigerator to remove standing water/residues.