

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

<b>DBA/NAME Amigos de Acapulco</b>		<b>DATE 1-21-09</b>
<b>ADDRESS 820 Oroville Ave, Chico 95928</b>		<b>RECHECK DATE 10 days</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2225</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 1 day</b>
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 02</b>	<b>CORRECT MINOR VIOLATIONS BY: 10 days</b>

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
	x		1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods			x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		10. Proper cooking time & temperatures				x			<b>WATER &amp; WASTE WATER</b>			
	x		11. Proper reheating procedures for hot holding							21. Hot and cold water available			
										<b>LIQUID WASTE DISPOSAL</b>			
							x			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						x
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						x
			27. Food separated and protected				<b>PHYSICAL FACILITIES</b>						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified			x	43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						x
			32. Food properly labeled & honestly presented				<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.			x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>													
See second 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 indicted 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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**  
**RECEIVED BY: mailed**  
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1- No food safety certificate available at time of inspection.

9- Chicken, rice (cooked recently) observed cooling in deep (6 inch depth) containers—cooked rice and cooked chicken transferred into shallow containers during inspection. Cool all cooked foods in shallow containers (at no more than 2 inch depths). Leave cooling foods uncovered until cold (41° F), use probe thermometer to check temperatures. Obtain additional shallow pans for cooling of cooked foods if needed.

14- Water temperature in sanitizer compartment of utensil sink 85°F—change out sanitizer compartment when water temperature drops below 110° F.

30- No lids observed on containers of shrimp in freezer. Dried chilies observed in a cardboard box in storeroom.

33- Bottom shelf in cabinet at self-serve beverage counter is damaged.

35- Clean microwave ovens of residues. Some domestic equipment (mixer, blender) observed in storeroom.

38- Provide cover on light in storeroom.

40- No label observed on container of bleach/ water for cleaning rags.

44- Seal up gap below back, exterior door.

45- Clean floor in hard to reach areas of some residues/ food debris. Replace broken/ cracked floor tiles where needed. Newly installed floor in storeroom (used for opened containers of food) is not self-coved—provide a smooth, easily cleanable self-coved floor in this storeroom.

Note: Granite prep counter in back prep area will be accepted on a performance basis.