

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

DBA/NAME Amigos de Acapulco		DATE 1-29-10	
ADDRESS 820 Oroville Ave, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2225	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
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		
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 2-2-14						x			12. Proper procedures followed for returned and reservice of food							
EMPLOYEE HEALTH & HYGIENIC PRACTICES																			
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated							
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES										
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source							
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed							
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations							
TIME & TEMPERATURE RELATIONSHIPS																			
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan							
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods							
x			9. Proper cooling methods						WATER & WASTE WATER										
x			10. Proper cooking time & temperatures						x			21. Hot and cold water available							
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed							
VERMIN																			
									x			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																			
26. Approved thawing methods used, frozen food maintained frozen.								40. Wiping cloths: properly used and stored											
27. Food separated and protected								41. Plumbing: Plumbing in good repair, proper backflow devices								x			
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											
44. Premises; personal/cleaning items; vermin-proofing																x			
FOOD STORAGE/ DISPLAY/ SERVICE																			
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								PERMANENT FOOD FACILITIES											
EQUIPMENT/ UTENSILS/ LINENS																			
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:

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/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Foods in steam table 130°- 135° F—preheat steam table prior to placing foods in steam table so as to maintain hot foods at proper temperatures. Foods reportedly heated to 165° F prior to placing in steam table.
- 27- Tomatoes, avocado stored in container with whole, shell eggs in prep refrigerator. Store raw eggs away from produce.
- 30- a) Remove cloth towel covering bowl of cilantro in refrigerator—use non-absorbent, washable lid or plastic wrap if needed.
b) A few bulk food containers in back storeroom observed without labels.
- 35- Clean inside of microwave ovens of some food residues.
- 36- Remove absorbent cloth towel on prep table below cutting board—OK to use easily cleanable, non-absorbent rubber netting, etc if needed.
- 41- Repair loose/ disconnected hand sink drain line in kitchen.
- 44- a) Replace broken/ missing mop holder.
b) Some employee personal items and food observed on shelf above prep counter and in storage refrigerator near customer's food. Keep employees food/ personal items stored separately from customer food and food prep areas.