

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

DBA/NAME Amigos de Acapulco		DATE 7-20-09	
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									12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES									APPROVED SOURCE & SPECIAL PROCEDURES						
			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated			
			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized			
			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									WATER & WASTE WATER						
			7. Proper hot and cold holding temperatures			x	x	x				18. Compliance with variance, specialized process, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records									19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods									20. Licensed health care facilities/ public & private schools: prohibited foods not offered			
			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						
SUPERVISION /PERSONAL CLEANLINESS									OUT						
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						
									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:

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- Carne asada (58° - 62° F) in container in freezer—reportedly cut up recently. Do not leave potentially hazardous foods unrefrigerated and unattended for such a length of time as to possibly elevate cold potentially hazardous food temperature above 41° F. Place potentially hazardous foods into refrigerator if interrupted in preparing foods (ie: assisting customers, etc) so as to maintain potentially hazardous foods at 41° F or less. Carne asada reheated on grill during inspection.

29- Some unlabeled spray bottles of chemicals observed near janitorial sink.

35- Seal unfinished wood shelf in cabinet at beverage dispenser counter so as to be smooth, easily cleanable, non-absorbent and in good repair.

36- Some soiled dishes observed in janitorial sink—store all soiled dishes on drainboard on “dirty” side of utensil sink.

40- Used cleaning rag observed on prep refrigerator. Container of sanitizer available for cleaning rags.

44- Replace broken/ missing mop holder.

45- a) Replace cracked floor tiles and eroded grout in between floor tiles at entrance to kitchen.

b) Finish off area of wall (near grill) where doorway was closed—unfinished wood wall area, etc—(ie: extend FRP wall paneling in this area).

c) Replace recently installed tiles at floor/ wall juncture in restroom with flush-fitting cove base tiles so as to provide a 3/8 inch radius cove at the floor/ wall junctures in this room.