

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

<b>DBA/NAME</b> Sin of Cortez	<b>DATE</b> 2-23-10
<b>ADDRESS</b> 2290 Esplanade, Chico	<b>RECHECK DATE</b> 7+ days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2256
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> reinspection
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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: 2012							12. Proper procedures followed for returned and reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			
			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			X				17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										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							<b>WATER &amp; WASTE WATER</b>			
			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										38. Adequate ventilation and lighting; designated areas, use			X
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>PHYSICAL FACILITIES</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			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			X				44. Premises; personal/cleaning items; vermin-proofing			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										<b>PERMANENT FOOD FACILITIES</b>			
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			X				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				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 page 2

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.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** Clean cookline handsink to remove mildew. Provide paper towels and dispenser at coffee bar handsink.  
Note: Reported that water will be run over ice dumped in coffee bar handsink until ice is melted to aid in lessening condensation on underside of sink and dripping in cabinet.
- 29-** Label spray bottles as to contents.
- 30-** Observed breads (baked at facility) stored in grocery store-type plastic bags. Provide food grade bags, or use plastic wrap, for storing breads.
- 33-** Regrout tiles of countertop at water-fill sink and replace eroded/mildewed seal at sink/countertop junction. Clean around faucet base of sink to remove mildew. Remove tub filled with murky liquid stored in cabinet under sink.  
>Replace worn shelf liner in cabinets at coffee bar, especially cabinet storing bottled syrups, to facilitate cleaning. Observed some cracked countertop tiles at espresso machine.
- 34-** Clean dishwasher, especially front corners where doors close, to remove some accumulations of food debris/residues.
- 35-** Replace missing/damaged handles to prep refrigerators at cookline and coffee bar. Reported that handles have been ordered. Clean cookline prep refrigerators in hard-to-reach areas, especially back corners/hinges of refrigerators' top portions. Cleaning of prep refrigerators began during reinspection.  
>Clean cookline microwave to remove accumulated greasy food residues. Reported that microwave will be changed out with new commercial microwave. Clean outside of ice machine to remove misc. residues and inside ice bin to remove some mildew. Replace damaged lid to ice bin. Clean "wash" basin of prep sink to remove some mildew.  
>Clean underside of hinge to coffee bar ice bin to remove some mildew. Replace blender pitcher broken at base.
- 38-** Repair restrooms' ventilation.
- 41-** Clean coffee bar floor sink to remove mildew.
- 45-** Replace missing/damaged cove base tiles. Repair damaged/rough wall at end of cookline (on service side and adjacent to garbage can) to facilitate cleaning. Clean ceiling above, and across from, ice machine and above dishwasher rinse station to remove splash-type residues. Clean floor of walk-in refrigerator (under shelving) to remove food debris/residues and remove damaged/soiled cooler to facilitate cleaning. Clean/replace eroded/mildewed seals at prep sink backsplash/wall and dishwasher unit backsplash/wall junctions.