

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

DBA/NAME Sin of Cortez		DATE 6-27-08	
ADDRESS 2990 Esplanade, Chico		RECHECK DATE 3+ days	
OWNER/OPERATOR Sin of Cortez LLC		SITE # 2256	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 2012				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
			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			
X			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
X			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		X	X				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			X	WATER						
X			10. Proper cooking time & temperatures							21. Hot and cold water available			
			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							
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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			X
										40. Wiping cloths: properly used and stored			X
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.			X				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			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							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			X				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used							52. Other			
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7-** Observed French toast batter (containing raw pooled egg) 89°F and raw pooled eggs 78°F stored in (insulated) containers at cookline. Ensure containers are changed out /rotated frequently so as to maintain pooled egg at or below 41°F.
- 9-** Observed cooked potatoes 73°F cooling in shallow pans stacked atop each other inside walk-in refrigerator. Pans separated during reinspection to allow for further and proper cooling. Observed cooked black beans 44°F stored in deep (10+-inches) covered containers. Ensure cooked foods are properly cooled to 41°F and checked with probe thermometer prior bulking/stacking.
- 14-** Observed a couple 'soiled' wiping rags stored atop prep refrigerator cutting boards/prep tables at cookline and used to wipe utensils between uses. Observed kitchen/prep refrigerator cutting boards to not be properly (removed from line and) washed/rinsed/sanitized between contact with (unwashed) raw produce and ready-to-eat foods or at least every 4 hours during service.
- 14, 40-** No sanitizer detected in designated bucket storing in-use wiping rags at cookline; water in bucket turbid. Observed food handler wipe rim of plate with damp/soiled wiping rag prior to service. Ensure disposable paper towels are used to wipe food residues from plates intended for customers'.
- 28-** Observed strawberries and green apples to not be properly washed prior to use/storage.
- 35-** Replace missing handle to prep refrigerator. Remove tape affixed to food processor and replace damaged food processor bowl. Clean inside of ice machine to remove some mildew. Replace damaged/missing lid to ice machine.
- 38-** Observed a few damaged light covers, or uncovered overhead lighting, in food prep/storage areas.
- 39-** Thermometer at cookline inoperable at time of inspection.
- 44-** Observed drive-thru window open and back door propped open.
- 45-** Clean floors under equipment (3-door beverage refrigerator, utensil sink, ice machine) and storage shelves to remove accumulated food debris, dust and misc. residues. Observed some damaged/missing floor and cove base tiles. Clean ceilings above 3-door beverage refrigerator and in prep kitchen to remove accumulated dust. Repair damaged FRP wall panel behind (left) kitchen prep refrigerator to facilitate cleaning. Observed exposed concrete floor in cabinet under (bar) ice bin/floor sink. Reported that water damaged bottom of cabinet and cabinet bottom created cleaning issue. Properly repair floor inside cabinet (i.e. tile and matching cove base tiles) to facilitate cleaning within next 12-months.

Note: Continue to educate food handlers' as to proper food safety/handling.