

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

DBA/NAME Sin of Cortez		DATE 9-28-07
ADDRESS 2290 Esplanade, Chico		RECHECK DATE 7+ days
OWNER/OPERATOR Sin of Cortez LLC/Danielle M. Ius		SITE # 2256
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use										
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS										17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures	X	X	X	CONFORMANCE WITH APPROVED PROCEDURES						
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			9. Proper cooling methods				CONSUMER ADVISORY						
			10. Proper cooking time & temperatures							19. Consumer advisory provided for raw or undercooked foods			
			11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
**Major Violation Reinspection **Full Reinspection to Follow										20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
							WATER/HOT WATER						
										21. Hot and cold water available			
LIQUID WASTE DISPOSAL										22. Sewage and wastewater properly disposed			
VERMIN										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			X
PERSONAL CLEANLINESS							PERMANENT FOOD FACILITIES						
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices			
GENERAL FOOD SAFETY REQUIREMENTS							NON-PERMANENT FOOD FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.							42. Garbage and refuse properly disposed; facilities maintained			
			27. Food separated and protected							43. Toilet facilities: properly constructed, supplied, cleaned			
			28. Fruits and vegetables washed as required.							44. Premises; personal/cleaning items; vermin-proofing			
			29. Toxic substances properly identified, stored, used				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
FOOD STORAGE/ DISPLAY/ SERVICE										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			30. Food properly stored; food storage containers identified							46. No unapproved private homes/ living or sleeping quarters			
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available			
			32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction			
EQUIPMENT/ UTENSILS/ LINENS										49. Permits Available			
			33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				52. Other			
			36. Equipment, utensils and linens: Properly stored and used				NON-PERMANENT FOOD FACILITIES						
			37. Vending machines							53. Mobile food facilities			
			38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities			

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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