

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

DBA/NAME Restaurant Pulcinella		DATE 9-27-07
ADDRESS 142 Broadway, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2366
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days

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			x		x		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		x	x
x			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
x			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
PREVENTING CONTAMINATION BY HANDS							x			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		x	x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			x			x	17. Compliance with Gulf Oyster Regulations			
TIME AND TEMPERATURE RELATIONSHIPS									x	CONFORMANCE WITH APPROVED PROCEDURES			
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	CONSUMER ADVISORY			
			9. Proper cooling methods	x	x	x			x	19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures			x				HIGHLY SUSCEPTIBLE POPULATIONS			
x			11. Proper reheating procedures for hot holding						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
										WATER/HOT WATER			
							x			21. Hot and cold water available			
										LIQUID WASTE DISPOSAL			
							x			22. Sewage and wastewater properly disposed			
										VERMIN			
							x			23. No rodents, insects, birds, or animals			
SUPERVISION						OUT							OUT
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x
PERSONAL CLEANLINESS							40. Wiping cloths: properly used and stored						x
25. Personal cleanliness and hair restraints							PHYSICAL FACILITIES						
GENERAL FOOD SAFETY REQUIREMENTS							41. Plumbing: Plumbing in good repair, proper backflow devices						x
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						x
29. Toxic substances properly identified, stored, used						x	PERMANENT FOOD FACILITIES						
FOOD STORAGE/ DISPLAY/ SERVICE							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
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.						x	49. Permits Available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	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						x	52. Other						
37. Vending machines							NON-PERMANENT FOOD FACILITIES						
38. Adequate ventilation and lighting; designated areas, use						x	53. Mobile food facilities						
							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.

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