

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

DBA/NAME Restaurant Pulcinella		DATE 11-29-07
ADDRESS 142 Broadway, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2366
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 03	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							12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			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				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
			5. Hands clean and properly washed; gloves used properly		x	x				15. Food obtained from approved source			
x			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES						
x			7. Proper hot and cold holding temperatures							17. Compliance with Gulf Oyster Regulations			
			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						
										20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
						OUT				21. Hot and cold water available			
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
			24. Person in charge present and performs duties							22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
			25. Personal cleanliness and hair restraints							23. No rodents, insects, birds, or animals			
			26. Approved thawing methods used, frozen food maintained frozen.				SUPERVISION						
			27. Food separated and protected							39. Thermometers provided and accurate			OUT
			28. Fruits and vegetables washed as required.				PERSONAL CLEANLINESS						
			29. Toxic substances properly identified, stored, used							40. Wiping cloths: properly used and stored			
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
			30. Food properly stored; food storage containers identified							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			31. Consumer self-service facilities properly constructed and maintained							42. Garbage and refuse properly disposed; facilities maintained			
			32. Food properly labeled & honestly presented							43. Toilet facilities: properly constructed, supplied, cleaned			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
			33. Nonfood contact surfaces clean and in good repair.			x				44. Premises; personal/cleaning items; vermin-proofing			x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	FOOD STORAGE/ DISPLAY/ SERVICE						
			36. Equipment, utensils and linens: Properly stored and used			x				46. No unapproved private homes/ living or sleeping quarters			
			37. Vending machines				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			38. Adequate ventilation and lighting; designated areas, use			x				47. Signs posted; last inspection report available			
REINSPECTION FEES							NON-PERMANENT 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. <input type="checkbox"/>							202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/						
							R.E.H.S. RECEIVED BY: mailed Page 1 of 2						

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Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handlers observed not washing hands when required during inspection.
- 33- a) Continue to clean all major equipment and shelves of misc. food debris and residues.
 - b) Replace rusted shelving (ie: shelf above undercounter refrigerator). Replace/ refinish worn/ unfinished wood shelves (ie: microwave oven shelf) so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 35- Continue to replace ripped door seals on prep refrigerator, also on 3- door storage refrigerator.
- 36- Ice scoop stored directly on top of ice machine. Used tongs handing from cart handle.
- 36- Glasses stored on top of ice machine.
- 38- Replace missing covers on overhead lights in kitchen.
- 41- a) Cap off open/unused plumbing (drain line) in wall below utensil sink.
 - b) Faucet at 3- compartment sink broken/ removed—temporary faucet at utensil sink is continuing to be used at this time.
- 44-a) No hot water available at janitorial sink during inspection.
 - b) Continue to clean up back storerooms and remove misc. items so as to eliminate clutter and facilitate cleaning.
- 45- a) Continue to repair/ replace deteriorating floor in kitchen so as to provide a smooth, easily cleanable, non-absorbent, self coved floor.

Note: Sanitary cove base (in conjunction with tiles) may be used to provide self-coved floor.

 - b) Replace absorbent acoustical ceiling tile (in kitchen) with an easily cleanable vinyl coated tile. Replace missing ceiling tiles in storeroom.
 - c) Refinish walls in kitchen (ie: around door frame to storeroom) so as to be smooth, easily cleanable, non-absorbent and in good repair. Repair hole in wall in storeroom.
 - d) Clean floors, especially in hard to reach areas, of food debris, residues and misc. debris. Raise bottom shelf of prep table up off of floor (at least 6 inches) so as to facilitate cleaning. Remove crate and radio in corner near utensil sink so as to facilitate cleaning of floor. Clean walls, ceiling of misc. residues.