

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

DBA/NAME <u>Restaurant Pulcinella</u>	DATE <u>4-28-07</u>
ADDRESS <u>192 Broadway, Chico</u>	RECHECK DATE
OWNER/OPERATOR	SITE # <u>23166</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>WF-23</u>	SERVICE <u>03</u>
	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 reservice 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							Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other							
			4. Proper eating, tasting, drinking or tobacco use							Sanitizer Concentration (ppm):							
			<b>PREVENTING CONTAMINATION BY HANDS</b>								<b>FOOD FROM APPROVED SOURCES</b>						
			5. Hands clean and properly washed; gloves used properly							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							
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								17. Compliance with Gulf Oyster Regulations						
X			7. Proper hot and cold holding temperatures							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>							
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan							
			9. Proper cooling methods							<b>CONSUMER ADVISORY</b>							
			10. Proper cooking time & temperatures							19. Consumer advisory provided for raw or undercooked foods							
			11. Proper reheating procedures for hot holding							<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>							
			<i>Partial reinspection</i>								20. Licensed health care facilities/ public & private schools; prohibited foods not offered						
													<b>WATER/HOT WATER</b>				
													21. Hot and cold water available Temp				
													<b>LIQUID WASTE DISPOSAL</b>				
										22. Sewage and wastewater properly disposed							
										<b>VERMIN</b>							
										23. No rodents, insects, birds, or animals							
			<b>SUPERVISION</b>								39. Thermometers provided and accurate						
			24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored							
			<b>PERSONAL CLEANLINESS</b>								<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices							
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								42. Garbage and refuse properly disposed; facilities maintained						
			26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned							
			27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing							
			28. Fruits and vegetables washed as required.							<b>PERMANENT FOOD FACILITIES</b>							
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
			<b>FOOD STORAGE/DISPLAY/SERVICE</b>								46. No unapproved private homes/ living or sleeping quarters						
			30. Food properly stored; food storage containers identified							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
			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							
			<b>EQUIPMENT/UTENSILS/LINENS</b>								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							52. Other							
			36. Equipment, utensils and linens: Properly stored and used							<b>NON-PERMANENT FOOD FACILITIES</b>							
			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 reinspection 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 indicated violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive  
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(530) 536-7281 or (530) 891-2727  
www.buttecounty.net/publichealth/

R.E.H.S. *K Haas*  
RECEIVED BY: *[Signature]*  
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