

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

DBA/NAME Zavattero		DATE 9-17-08	
ADDRESS 15509 Nopel Ave. Forest Ranch		RECHECK DATE	
OWNER/OPERATOR		SITE # 2404	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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. FSC Exp. Date: 3-2011						X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES															
	X		2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated			
X			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized			X
X			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES						
X			5. Hands clean and properly washed; gloves used properly						X			15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible					X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME & TEMPERATURE RELATIONSHIPS															
			7. Proper hot and cold holding temperatures					X			X	17. Compliance with Gulf Oyster Regulations			
		X	8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, & HACCP Plan			
X			9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods			
X			10. Proper cooking time & temperatures								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			11. Proper reheating procedures for hot holding									WATER & WASTE WATER			
									X			21. Hot and cold water available			X
												22. Sewage and wastewater properly disposed			
VERMIN															
									X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS								OUT							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints								X							
GENERAL FOOD SAFETY REQUIREMENTS															
26. Approved thawing methods used, frozen food maintained frozen.															
27. Food separated and protected								X							
28. Fruits and vegetables washed as required.															
29. Toxic substances properly identified, stored, used															
FOOD STORAGE/ DISPLAY/ SERVICE															
30. Food properly stored; food storage containers identified															
31. Consumer self-service facilities properly constructed and maintained															
32. Food properly labeled & honestly presented								X							
EQUIPMENT/ UTENSILS/ LINENS															
33. Nonfood contact surfaces clean and in good repair.								X							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available															
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								X							
36. Equipment, utensils and linens: Properly stored and used															
37. Vending machines															
PHYSICAL FACILITIES															
38. Adequate ventilation and lighting; designated areas, use															
39. Thermometers provided and accurate								X							
40. Wiping cloths: properly used and stored								X							
PERMANENT FOOD FACILITIES															
41. Plumbing: Plumbing in good repair, proper backflow devices															
42. Garbage and refuse properly disposed; facilities maintained															
43. Toilet facilities: properly constructed, supplied, cleaned															
44. Premises; personal/cleaning items; vermin-proofing															
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT															
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								X							
46. No unapproved private homes/ living or sleeping quarters															
47. Signs posted; last inspection report available															
48. Plan review required for new or remodel construction															
49. Permits Available															
50. Impoundment of unsanitary equipment or food															
51. Permit Suspension															
52. Other															

OBSERVATIONS AND CORRECTIVE ACTIONS: 6) Paper towels were available but were not in dispensers at hand sinks. 7) Prep refrigerator was 45-49°F. Fan unit was iced-up. Repair 14) Utensils only washed and sanitized in 3 compartment sink. Use all three compartments of sink so as to clear water rinse after washing utensils. 21) Water samples are not current. Submit water samples results every three months. 25) Food handlers were not wearing aprons or hair restraints. 27) Raw chicken in covered plastic bowls observed on top of boxes of cabbage and oranges. Provide additional NSF approved racks or dunnage racks. Do not use beverage crates. 32) No complete labels on packaged processed meats, cheeses, salads, cookies, and muffins. 35) Provide evaporator for meat display refrigerator. Repair rusty section of produce refrigerator 33) Clean deli shelves of dust, misc. debris and clutter. Paint or otherwise seal unfinished wood utensil shelves. Remove non-food related materials. 39) One probe thermometer was 18°F low (discarded) and the other was 3°F high. Routinely check and calibrate probe thermometers using ice water (32°F). 40) Store in-use wiping rags in labeled bucket of sanitizer. Do not store rags in utensil sink (if utensil sink is set-up dishwashing). 45) Clean floors in deli and behind display equipment of trash, food debris, and misc. debris. Properly seal-up bases of deli equipment or provide easy access for cleaning.

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 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
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