

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

DBA/NAME Angelo's Cucina		DATE 10-22-09	
ADDRESS 407 Walnut, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2462	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Develop a written handwashing policy as to when employees are instructed to wash hands.
- 7- Sun dried tomatoes partially submerged in olive oil observed on shelf above prep table—replaced into prep refrigerator. Do not leave such potentially hazardous foods sitting out at ambient room temperature.
- 10, 11- Final temperatures of cooked foods (including meats) reportedly not checked with (available) digital probe thermometer. Routinely check final temperatures of cooked foods.
- Note: No cooking done during inspection.
- 14- Slicer cleaned with stainless steel scrubber then sanitized with multi-use cleaning rag. Clean slicer with soapy water then sanitize slicer—use a dedicated cleaning rag and sanitizer for this use only.
- 14, 34- No sanitizer detected in rinse cycle of dishwasher—sanitizer container changed during inspection, sanitizer available in rinse cycle of dishwasher by end of inspection. Obtain test papers for checking sanitizer level in rinse cycle of dishwasher—check sanitizer level daily.
- 14, 40- Label container of sanitizer for cleaning rags. Do not use cleaning rags for wiping prep tables (general use) and then use the same cleaning rags for wiping down food processing equipment (ie: slicer). Cleaning rags used for food processing equipment shall be used for no other purpose. Develop a policy for cleaning rag usage.
- 15- No labels observed on buckets of olives observed in walk-in cooler (code number observed on lids of both buckets). Provide verification (invoice, etc) that olives are from an approved source—fax copy of invoice to this Dept.
- 27- Flats of raw, shell eggs stored on top shelf in storage refrigerator—above ready to eat foods. Store raw eggs on bottom shelf of refrigerator.
- 30- No lid observed on bulk container of salt.
- 35- a) Clean major equipment of food debris and residues (ie: inside top of ice machine, bottoms of storage freezer and refrigerators, etc).
b) Finish/ seal hard to clean sides of counter above wine storage rack so as to be smooth, easily cleanable, non-absorbent and in good repair.
c) Clean shelves (ie: in walk-in cooler, etc) of some food debris, residues, dust accumulation, etc.
- 36- a) Scrapers stored between knife rack and prep table at cookline.
b) Remove cloth shelf liners, under glasses, at wait station.
- 45- Clean floors, especially under major equipment and in hard to reach areas, of food debris, residues, misc. debris, etc. Clean lower walls of residues.