

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

DBA/NAME Angelo's Cucina		DATE 9-25-08	
ADDRESS 407 Walnut St, Chico		RECHECK DATE 1 day	
OWNER/OPERATOR		SITE # 2462	
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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _3-11-13_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x		x		16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
		x	6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			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	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods	x	x	x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures		x	x	WATER & WASTE WATER						
			11. Proper reheating procedures for hot holding				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 /PERSONAL CLEANLINESS						OUT							OUT
24. Person in charge present and performs duties													
25. Personal cleanliness and hair restraints													
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.													
27. Food separated and protected													
28. Fruits and vegetables washed as required.													
29. Toxic substances properly identified, stored, used													
FOOD STORAGE/ DISPLAY/ SERVICE						x	PHYSICAL FACILITIES						
30. Food properly stored; food storage containers identified													
31. Consumer self-service facilities properly constructed and maintained													
32. Food properly labeled & honestly presented													
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.													
34. Warewashing facilities: Adequate, maintained, properly used, test strips available													
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity													
36. Equipment, utensils and linens: Properly stored and used													
37. Vending machines													
PERMANENT FOOD FACILITIES													
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean													
46. No unapproved private homes/ living or sleeping quarters													
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT													
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:

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 indicated 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:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid on employee's drink glass observed on shelf on prep table.
- 7- Pomodoro sauce (44° F) on counter near hot holding unit—keep such potentially hazardous foods under refrigeration (at 41° F or less) or heated and stored in hot holding unit (at 135° F or hotter).
- 7, 35- Air temperature in top of glass door refrigerator 52° F. Replace glass-door refrigerator (labeled for storage of bottled beverages and packaged food only) with an NSF approved commercial storage refrigerator designed for storage of opened containers of food. Refrigerator shall maintain all potentially hazardous foods at 41° F or less.
- 9- Covered container (approximately 1½ gal) of hot soup (100° F) observed in walk-in cooler—soup transferred into shallow pan to cool during inspection.
- 10, 39- No probe thermometer available for checking food temperatures—including final temperature of cooked foods. Obtain a digital probe thermometer for checking temperatures of thin foods/ small pieces of food (ie: cooked mushrooms, etc).
- 14- Food handler observed washing knife with soap but not sanitizing knife prior to reuse. Knives reportedly washed in dishwasher.
- 14, 40- Used cleaning rags observed in various areas, including on prep table near utensils and cutting board. Soak cleaning rags in container of sanitizer in between uses.
- 29- Containers of chemicals, including spray bottles, stored on shelf above prep/ utensil sink.
- 30- Some cardboard boxes of produce stored on floor in walk-in cooler.
- 35- a) Clean major equipment of food debris and residues (ie: bottom of storage freezer).
 - 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.
- 36- Ice scoop stored directly on top of ice machine.
- 39- Replace missing thermometer in storage freezer.
- 45- Remove rugs on floor near wine storage rack.