

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Sbarro's Italian Eatery		DATE 10/10/06
ADDRESS 1950 e 20 th Street, Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2475
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	x		<p>1- a) Cold pasta on serving line was 48°F-54°F, pasta salad was 49°F to 53°F. Cooked ham in top of pizza prep refrigerator was 52°F-61°F, cooked sausage was 48°F-54°F and mushrooms (canned) were 54°F-61°F. Manager disposed of products—see accompanying VC&D.</p> <p>b) Food handler reports delivery temperatures of potentially hazardous foods are not being checked.</p> <p>13- Observed food handler using bare hand to scrape pineapple forward in container at pizza prep refrigerator.</p> <p>15- Food handler reports cutting boards cleaned in place by spraying with bleach and scrubbing with brush. Properly wash/rinse/sanitize cutting boards at utensil sink.</p> <p>20- Observed container of turbid ice water storing serving utensils between uses at serving line.</p> <p>31- a) Observed several broken/missing cove base tiles in food prep area, wall across from walk-in refrigerator and utensil sink area; replace.</p> <p>b) Observed eroded grout and inadequate patching of grout in areas around hand sink and utensil sink; repair.</p> <p>c) Observed missing tile on wall at left side of pizza prep refrigerator; replace.</p> <p>34- No light covers on lights over food prep area (by hand sink) or utensil sink area; provide.</p> <p>Note: Hector Herrera passed Serv Safe exam 6/16/03.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		X	
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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