

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

<b>DBA/NAME</b> Mi Pueblito		<b>DATE</b> 11-1-07
<b>ADDRESS</b> 1950 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b> 5+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2490
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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			X	X			12. Proper procedures followed for returned and reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>						
X			4. Proper eating, tasting, drinking or tobacco use										
<b>PREVENTING CONTAMINATION BY HANDS</b>							<b>FOOD FROM APPROVED SOURCES</b>						
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			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	17. Compliance with Gulf Oyster Regulations			
X			7. Proper hot and cold holding temperatures				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
	X		9. Proper cooling methods				<b>CONSUMER ADVISORY</b>						
			10. Proper cooking time & temperatures			X			X	19. Consumer advisory provided for raw or undercooked foods			
	X		11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>SUPERVISION</b>							<b>WATER/HOT WATER</b>						
<b>OUT</b>										21. Hot and cold water available			X
<b>24. Person in charge present and performs duties</b>							<b>LIQUID WASTE DISPOSAL</b>						
<b>PERSONAL CLEANLINESS</b>							X			22. Sewage and wastewater properly disposed			
<b>25. Personal cleanliness and hair restraints</b>							<b>VERMIN</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										23. No rodents, insects, birds, or animals			X
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>OUT</b>						
<b>27. Food separated and protected</b>							<b>39. Thermometers provided and accurate</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>40. Wiping cloths: properly used and stored</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>PHYSICAL FACILITIES</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>47. Signs posted; last inspection report available</b>						
<b>37. Vending machines</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>38. Adequate ventilation and lighting; designated areas, use</b>							<b>49. Permits Available</b>						
<b>OUT</b>							<b>50. Impoundment of unsanitary equipment or food</b>						
<b>OUT</b>							<b>51. Permit Suspension</b>						
<b>OUT</b>							<b>52. Other</b>						
<b>OUT</b>							<b>NON-PERMANENT FOOD FACILITIES</b>						
<b>OUT</b>							<b>53. Mobile food facilities</b>						
<b>OUT</b>							<b>54. Temporary food facilities</b>						

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  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME Mi Pueblito</b>	<b>DATE 11-1-07</b>
Food Safety Cert Name: current	<b>Exp. Date: Sept. 2011</b>
<b>Page 2 of 2</b> _____	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) Cook unaware of proper cooking temperatures.
- 6, 21) No hot water at kitchen hand sink. Repair.
- 10) Food employees not checking cooking temperatures. Inspector's thermometer showed steak was cooked to proper temperature during inspection. An accurate probe thermometer was available. Cook/reheat foods to 165°F.
- 23) Some live and dead cockroaches were observed in compressor compartments under equipment and in cracks/opening in walls. A pest control operator is reportedly working on problem. Seal-up opening in walls and coving. Contact pest control operator for additional treatment.
- 35) Clean sides, under, and inside areas of large equipment of food and misc. debris. Clean walk-in racks of residues and rust. Replace significantly rusty racks.
- 45) Clean floors in hard to reach areas of misc. debris. Repair broken out tile coving near mop sink. Seal-up opening in walls and at tile coving.

Note: Most foods are cooked and cooled at main restaurant in adjacent county.