

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

<b>DBA/NAME</b> Mi Pueblito		<b>DATE</b> 11-13-07
<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> 03	<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>										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				
X			6. Adequate handwashing facilities supplied & accessible						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>24. Person in charge present and performs duties</b>										X	21. Hot and cold water available			
<b>PERSONAL CLEANLINESS</b>							<b>LIQUID WASTE DISPOSAL</b>							
<b>25. Personal cleanliness and hair restraints</b>										X	22. Sewage and wastewater properly disposed			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>VERMIN</b>							
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>											23. No rodents, insects, birds, or animals			X
<b>27. Food separated and protected</b>							<b>OUT</b>							
<b>28. Fruits and vegetables washed as required.</b>							<b>39. Thermometers provided and accurate</b>							
<b>29. Toxic substances properly identified, stored, used</b>							<b>40. Wiping cloths: properly used and stored</b>							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PHYSICAL FACILITIES</b>							
<b>30. Food properly stored; food storage containers identified</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>							
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>							
<b>32. Food properly labeled &amp; honestly presented</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>							
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>PERMANENT FOOD FACILITIES</b>							
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>							
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>							
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>37. Vending machines</b>							<b>47. Signs posted; last inspection report available</b>							
<b>38. Adequate ventilation and lighting; designated areas, use</b>							<b>48. Plan review required for new or remodel construction</b>							
<b>OUT</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. xx

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
www.buttecounty.net/publichealth/

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

**RECEIVED BY:**

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<b>DBA/NAME Mi Pueblito</b>	<b>DATE 11-13-07</b>
Food Safety Cert Name: current	<b>Exp. Date: Sept. 2011</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 10) Food employees observed not checking cooking temperatures..
- 23) Some dead and a few live cockroaches were observed in compressor compartments under equipment and in cracks/opening in walls. A new pest control operator is reportedly working on problem. Contact pest control operator for additional treatment.
- 35) Finish cleaning inside areas of large equipment of food and misc. debris. Replace significantly rusty racks.
- 45) Clean floors in hard to reach areas of misc. debris.

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