

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Mi Pueblito		<b>DATE</b> 7-5-06
<b>ADDRESS</b> 1950 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b> 7-7-06
<b>OWNER/OPERATOR</b> Trinidad Contreras		<b>SITE #</b> 2490
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 48 hours
<b>INVENTORY TYPE</b>	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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, 18) Prep refrigerator was 53°F in bottom section. Food in top bins were 53-58°F. Repair refrigerator so as to maintain 41°F or less in both sections. Cooked shredded beef ( 94-102°F), small amount of sliced beef (75°F), and beef broth (67°F) were observed sitting out at room temperature unattended on tables. Do not leave potentially hazardous foods out at room temperature. Out of temperature foods were disposed of in trash.</p> <p>2, 11) One bi-metallic probe thermometer (reading 4°F low) was available but was not being used during inspection. Manager was not aware of proper cooking temperatures. Cook/reheat foods to 165°F.</p> <p>3) Note: No cooling was being done during inspection. Manager reports that only small amounts of foods are cooked and cooled at this site. Make sure to cool any hot foods rapidly in small quantities in walk-in cooler.</p> <p>5) Vacuum packed meats observed in walk-in cooler. Manager reports that most foods are cooked in other restaurant in Hamilton City. Either put "packed date" on each bag of food and keep it for 10 days or less, or create acceptable HACCP plan for such foods.</p> <p>7) Some raw meats were stored above produce in walk-in (moved during inspection).</p> <p>8) Bulk containers of spices were not labeled.</p> <p>12) Food handlers were not observed washing hands between tasks. Handsink was not available (bucket in sink) during beginning of inspection. Bucket was moved.</p> <p>13) Ice scoop and skillet (used for scooping up cooked beans) were observed laying in food. Keep handle stored up or do not place serving utensil in food.</p> <p>16) Employees were only washing and rinsing utensils. Fill all sink compartments and scrape, wash, rinse, sanitize, and air dry all utensils after each use. Do not dry utensils with cloth towels. However, if not enough serving trays are available to allow time for air-drying, you may dry such trays with single-use paper towels. Replace missing faucet at 3 compartment sink with faucet that reaches all sink compartments. Note: A hose is being used on a temporary basis.</p> <p>18) Note: Drawer refrigerators were not working and were not being used during inspection. Old white oven has been replaced.</p> <p>22) Do not store bottle of Windex with packaged foods.</p> <p>24) A few soiled wiping rags were observed on equipment. Keep paper towels in bucket of sanitizer between uses.</p> <p>27) No hot water at hand sink.</p> <p>31) Clean floors under equipment of misc. debris.</p> <p>36) Permit has not been issued yet to new owner.</p> <p>38) No person who works here has a current food safety certificate.</p>
2	Cooking/Reheating	x		
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage	x		
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing	x		
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink	x		
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
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.

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