

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Mi Pueblito		<b>DATE</b> 7-7-06
<b>ADDRESS</b> 1950 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b> 7-14-06 or call if ready sooner
<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 still not working properly but no food was in the bottom sections and food in top bins were packed in ice at temperatures of 45-52°F. Repair refrigerator so as to maintain 41°F or less in both sections. Until fixed, keep ice higher around food bins and store only small amounts of food in bins.</p> <p>2, 11) One bi-metallic probe thermometer (reading 4°F low) was available but was not being used during inspection. Chicken was observed reheated to only 99-114°F during inspection. Chicken was reheated again to 165 °F during inspection. Cook/reheat foods to 165°F. and check using digital thermometer that is accurate at the tip.</p> <p>3) Chicken was cooling on a flat pan in walk-in cooler but was not spread out on pan to cool quickly.</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>16) Employees were only washing utensils over sink (not in wash water), rinsing with hose, and then sanitizing utensils. <b>Fill</b> all sink compartments and scrape, wash, rinse, sanitize, and air-dry all utensils after each use. Note: a new faucet has been installed at the utensil sink.</p> <p>26) Hot water was inconsistent at utensil sink (kept coming on then off). Check tankless water heater and repair as needed so as to provide constant supply of 120°F hot water.</p> <p>31) Clean floors under equipment of misc. debris.</p> <p>36) Permit has not been issued yet to new owner. Correct all the above prior to next inspection.</p> <p>38) No person who works here has a current food safety certificate.</p>
2	Cooking/Reheating	x		
3	Cooling		x	
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
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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