

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

DBA/NAME Leon Contemporary California Bistro		DATE 10-9-08
ADDRESS 817 Main St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2491
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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	
	x		1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized				
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			x	x			16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
x			9. Proper cooling methods				WATER & WASTE WATER							
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						x	
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						x	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							x	51. Permit Suspension						
37. Vending machines							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Fax copy of current nationally recognized food safety certificate to this Dept.
- 4- No lids observed on employee's drink glasses.
- 30- Label bulk food containers in main prep area. Label ice buckets.
- 34- Check dishwasher sanitizer level daily using test papers—sanitizer level low at beginning of inspection—adjusted during inspection.
- 35- a) Several containers of various types of food (including potentially hazardous foods) observed in containers of ice on undercounter refrigerators in main prep area—foods reportedly being stored on ice for inventory purposes. Provide an adequate amount of mechanical refrigeration for storage of all potentially hazardous foods. An additional undercounter refrigerator is reportedly being installed in kitchen.
- b) Remove/ replace domestic microwave oven in back prep area.
- c) Remove milk crates used as storage supports in various areas of kitchen (ie: in dishwashing area). Provide additional rust resistant, NSF approved storage shelving.
- 36- Used soup ladle observed on plate near soup hot holding unit in wait station. Ice scoop stored on top of ice machine.
- 45- a) Replace missing ceiling panels in kitchen.
- b) Replace/ repair damaged floor (floor spit at seams, etc) in kitchen.
- c) Patch holes in wall in back prep area (where shelves were removed), also repair damaged areas of walls at doorway from front prep to back prep area so as to facilitate cleaning. Seal up gap in wall around pipe (from grease trap)
- 48, 38- Submit balance sheet, for newly installed hood (over gas charbroiler), to this Dept. Install stainless steel flashing between top of hood and ceiling so as to seal up gap/ space.