

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

DBA/NAME Leon's Contemporary California Bistro		DATE 10-22-09	
ADDRESS 817 Main St, Chico		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 California Retail Food 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. FSC Exp. Date:				x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				x			13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible						x	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			x
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				x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x
GENERAL FOOD SAFETY REQUIREMENTS													
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						x
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified							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													
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							52. Other						x

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

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Current posted certificate is not a nationally recognized food safety certificate. At least one person currently working in this facility shall pass an approved food safety test within the next 60 days.
- 19- Provide notification (ie: on menus) to customers for Caesar salad dressing (ready-to-eat food) with incompletely cooked eggs or use pasteurized eggs.
- 34, 40- Obtain test papers for checking sanitizer (quaternary ammonia) level in containers of sanitizer for cleaning rags. Develop a written policy for cleaning rag use.
- 35- a) Container of cooked spaghetti squash observed in container on ice—store such potentially hazardous foods in mechanical refrigeration.
b) Two-door prep refrigerator (not operational), at left end of cookline, is reportedly being replaced and replacement prep refrigerator has been ordered.
c) Provide insulated container, rather than thin-walled container used for ice for cold holding of only non-potentially hazardous foods at cookline.
d) Replace/ refinish severely cut/ stained long cutting board on prep refrigerator so as to be easily cleanable and in good repair.
e) Replace rusted metal shelves in walk-in cooler.
f) Clean inside, top of ice machine of some mold. Clean bottom of keg refrigerator and bottle refrigerator in bar of some residues.
- 44- Provide a hanger for air drying/ storage of mop in between uses.
- 45- a) Replace/ repair damaged floor (floor spit at seams, etc) in back kitchen area.
b) 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) so as to facilitate cleaning.
c) Install stainless steel flashing between top of hood (on right side of cookline) and ceiling so as to seal up gap/ space.
- 52- Chain carbon dioxide canisters to a stationary object in wait station and bar.