

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

DBA/NAME Cocina Economica		DATE 9-22-08	
ADDRESS 900 Wall St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2529	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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

OBSERVATIONS AND CORRECTIVE ACTIONS:

Walk-in cooler has been repaired—air temperature 40° F at time of inspection.

Paper towel dispenser available at kitchen hand sink.

Test papers available for checking sanitizer level at utensil sink.

See inspection report of 9-18-08 for other items to be corrected.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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www.buttecounty.net/publichealth/

R.E.H.S.

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