

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

<b>DBA/NAME</b> Panaderia La Michoacana		<b>DATE</b> 10/11/07	
<b>ADDRESS</b> 116 W. 15 <sup>th</sup> St. #A & B, Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2541	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-13	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance								
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					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>									13. Food in good condition, safe and unadulterated					
X			2. Communicable disease; reporting, restrictions & exclusions						X			14. Food contact surfaces: clean and sanitized					
X			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 100								
			<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>FOOD FROM APPROVED SOURCES</b>								
X			5. Hands clean and properly washed; gloves used properly						X			15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible					X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								X	17. Compliance with Gulf Oyster Regulations					
X			7. Proper hot and cold holding temperatures						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>								
		X	8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
		X	9. Proper cooling methods						<b>CONSUMER ADVISORY</b>								
		X	10. Proper cooking time & temperatures								X	19. Consumer advisory provided for raw or undercooked foods					
		X	11. Proper reheating procedures for hot holding								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
									<b>WATER/HOT WATER</b>								
X									X			21. Hot and cold water available Temp >120°F					
									<b>LIQUID WASTE DISPOSAL</b>								
X									X			22. Sewage and wastewater properly disposed					
									<b>VERMIN</b>								
X									X			23. No rodents, insects, birds, or animals					
									<b>SUPERVISION</b>								
									<b>OUT</b>								
									24. Person in charge present and performs duties								
									<b>PERSONAL CLEANLINESS</b>								
									25. Personal cleanliness and hair restraints								
									<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								
									26. Approved thawing methods used, frozen food maintained frozen.								
									27. Food separated and protected								
									28. Fruits and vegetables washed as required.								
									29. Toxic substances properly identified, stored, used								
									<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								
									30. Food properly stored; food storage containers identified								
									31. Consumer self-service facilities properly constructed and maintained								
									32. Food properly labeled & honestly presented								
									<b>EQUIPMENT/ UTENSILS/ LINENS</b>								
									33. Nonfood contact surfaces clean and in good repair.								
									34. Warewashing facilities: Adequate, maintained, properly used, test strips available								
									35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								
									36. Equipment, utensils and linens: Properly stored and used								
									37. Vending machines								
									38. Adequate ventilation and lighting; designated areas, use								
									39. Thermometers provided and accurate								
									40. Wiping cloths: properly used and stored								
									<b>PHYSICAL FACILITIES</b>								
									41. Plumbing: Plumbing in good repair, proper backflow devices								
									42. Garbage and refuse properly disposed; facilities maintained								
									43. Toilet facilities: properly constructed, supplied, cleaned								
									44. Premises; personal/cleaning items; vermin-proofing								
									<b>PERMANENT FOOD FACILITIES</b>								
									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
									46. No unapproved private homes/ living or sleeping quarters								
									<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
									47. Signs posted; last inspection report available								
									48. Plan review required for new or remodel construction								
									49. Permits Available								
									50. Impoundment of unsanitary equipment or food								
									51. Permit Suspension								
									52. Other								
									<b>NON-PERMANENT FOOD FACILITIES</b>								
									53. Mobile food facilities								
									54. Temporary food facilities								

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  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

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<b>DBA/NAME</b> Panaderia La Michoacana	<b>DATE</b> 10/11/07
Food Safety Cert: available	<b>Exp. Date:</b> 4/6/11
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6) Refill the empty paper towel dispenser at the back prep area hand sink.
- 30) Label all unlabeled rolling bulk food containers. Observed unsealed bulk bags of flour, baking powder, etc. in the dry storage area. Keep bags clamped closed when not in use. Observed a bag of wheat stored on floor; store food at least 6 inches off floor.
- 32) Observed some unlabeled bags of seasoned nuts in the retail area. Provide complete labels on bags including manufacturer's name & address and ingredients.
- 35) Clean the underside of the large mixer to remove dried food residues. Clean the bottom shelf of the 2-door True refrigerator to remove pooled water/food residues. Clean the food storage shelves in back to remove accumulated food residues/flour. Seal/paint the bare wood bottom shelf where bulk food bags are stored, so that shelf is non-absorbent and easily cleanable.
- 36) Observed clean utensils drying on a wet cloth towel at utensil sink. Air dry utensils on a non-absorbent surface.
- 45) Repair the damaged floor in the walk-in cooler and in the meat prep area. Clean floor in corner under utensil sink to remove accumulated residues. Repair damaged wall near bulk food storage rack in back area.