

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Panaderia la Michoacana		DATE 5-16-06
ADDRESS 116 W 15 th St, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2541
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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- a) Temperature of potentially hazardous foods not being checked at time of delivery. b) Flat of whole shell eggs (56°-60°F) sitting out on table in bakery prep area—discarded by food handler at time of inspection.</p> <p>8- a) Opened bulk bags of food (ie: vanilla powder, ground wheat flour, etc) observed on storage shelves in back prep area. b) Cardboard box of dried peppers observed on floor in meat dept. prep area.</p> <p>10- Some packaged/ bagged foods (ie: chilies, dried soy chips, etc) observed without labels. Foods repackaged from bulk at Panaderia la Michoacana—provide labels on bags.</p> <p>15- a) Some food debris observed on meat saw. Clean and then sanitize meat saw immediately after use rather than cleaning and sanitizing meat saw at the end of the day (meat saw is normally used in the morning). b) Wash, rinse and sanitize butcher block prep table, then let table air dry before using again. Recommend obtaining smaller cutting boards which can be washed in the utensil sink.</p> <p>18- Clean major equipment of misc. residues (ie: mixer body, refrigerator, etc). Provide shelves in storage refrigerator and storage freezer so as to organize food storage in these units.</p> <p>26- Floor sink, at prep/ utensil sink is plugged/ very slow draining—clean out.</p> <p>29- a) Replace pallets, currently used as storage supports in front of store with solid, smooth, easily cleanable, durable, non-absorbent platforms. b) Clean up/ organize storage shelving in back storage area, also on shelf below prep table in meat dept.</p> <p>31- Repair damaged area of flooring near door of walk-in cooler. Replace missing sheet metal coving in walk-in cooler—coving shall extend up wall at least 4 inches, and out onto floor at least 1 inch, forming a 3/8 inch radius at the floor/ wall juncture. Coving shall be screwed to walls and sealed to floor and walls.</p> <p>34- Replace missing covers on overhead lights in walk-in cooler.</p> <p>38- Fax copy of food safety certification to this Dept.</p> <p>Note: 5- door display refrigerator, also right display refrigerator in meat dept. are not operating at this time (repairman on site to fix units). No food stored in either refrigerator at this time.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling		x	
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
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		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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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