

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

DBA/NAME Celestino's Live from New York		DATE 10-20-08	
ADDRESS 101 Salem St #1, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2592	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	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 __12-11-12__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
x			5. Hands clean and properly washed; gloves used properly						x				
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			
			7. Proper hot and cold holding temperatures			x			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			
			9. Proper cooling methods			x	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						
							xx			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS							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						
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							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
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						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							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. <input type="checkbox"/>	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
		Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7, 35- Stuffed veggie pizza 95° - 101° F, pepperoni & sausage pizza 129° F in hot holding case. Pizzas reportedly cooked thoroughly prior to being put in hot holding case—have hot case checked and repaired as needed so as to maintain potentially hazardous foods at 135° F or hotter.
- 9- Hot spaghetti sauce with meat balls reportedly cooled in container on counter for approximately 1 hour then placed into walk-in cooler. Put container of spaghetti sauce with meat balls directly into walk-in cooler to cool.
- 14- Food handler observed washing out milk carafes (for self-serve milk at coffee area) in hand sink. Use 3- compartment utensil sink for all dishwashing.
- 30- Opened bulk box of pizza spices observed on lower shelf. Replace missing lids on bulk food containers. Relabel bulk food containers as needed.
- 33- a) Seal worn wood storage shelving in small storeroom so as to be non-absorbent and easily cleanable.
b) Clean shelves, in cabinets at self-serve condiment counter, of dust accumulation and misc. debris.
c) Remove cloth shelf liners in coffee prep area (ie: near ice machine).
- 35- a) Remove/ replace domestic microwave oven.
b) Replace bent metal shelf in back prep area. Replace warped cutting board used as a shelf/ liner at spaghetti sauce hot holding unit.
c) Pizza sauce stored in container on ice—provide additional mechanical refrigeration for storage of such potentially hazardous foods.
d) Salad toppings (ie: sliced onions, etc) in containers on ice in back prep area—provide additional refrigeration or insulated ice bin for storage of non-potentially hazardous salad toppings.
e) Left side of pizza prep refrigerator air temperature 55° F (right side of refrigerator 40° F)—repair/ adjust refrigerator as needed so as to maintain entire refrigerator at 41° F or less.
f) Clean major equipment (ie: ice machine, small walk-in cooler, etc) of residues and some food debris. Clean walk-in cooler shelves of food debris.
- 36- a) Utensils stored in container of still water near espresso machine.
b) Ice scoop stored directly on top of ice machine.
c) Replace hard to clean wood knife rack with an easily cleanable, NSF approved knife rack.
d) Provide handled scoops, rather than plastic containers for dispensing bulk foods (ie: pizza spices, flour, etc).
- 40- Used cleaning rags observed on counter in coffee prep area.
- 44- Employee's personal items (keys, phone, sweatshirts, etc) observed in various areas. Provide a separate, designated area for storage of employee's personal items.
- 45- Clean floor, especially in hard to reach areas, of food debris and some dust accumulation.