

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Celestino's Live from New York		DATE 6-2-06
ADDRESS 101 Salem St. #1, Chico		RECHECK DATE
OWNER/OPERATOR Celestino Gencarelle/E. Perri		SITE # 2592
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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	1- Observed plastic bottle of Ranch dressing 42-50°F stored in food pan over ice. Store Ranch dressing in refrigerator, not on top of ice. 2, 3- Reported cooling procedure for sauce; in warming pot at room temperature for ~30-60 min, sauce then put into walk-in. <u>To properly cool sauce:</u> immediately pour sauce from warming pot into shallow layer/container (no more than 2-inches in depth) and put into walk-in for rapid cooling. 8- Observed plastic container of flour stored directly on floor. Observed uncovered/unsealed containers/bags of dry ingredients (sugar, flour). 16- Reported utensil washing in 3-compartment sink; soap and quat sanitizer tablets added to 1 st basin; rinse in 2 nd basin; bleach solution 3 rd basin. <u>To properly use 3-compartment sink for utensil washing/sanitizing:</u> fill 1 st basin with soap and hot (100+°F) water; 2 nd basin clear hot water rinse; 3 rd basin approved sanitizer solution (100ppm chlorine, submerge utensils 30sec. or 200ppm quat tablets, submerge utensils 60sec.). Do not mix chemicals. Obtain proper test strips to check sanitizer concentration. 20- Clean soiled plastic cutting board under sauce warmer to remove accumulated dried food debris/residues. Remove disposable plastic cups from soiled/absorbent cardboard box stored on top of stove; store disposable cups in sanitary manner/location. 22- Remove ACE flying insect killer (household use only) from facility. Only use pesticides/sprays approved for food facilities. 29- Repaint worn wood storage shelves in back storage room. Repaint worn wood base used for storing chemicals under utensil sink. Replace damaged wooden cabinet at front counter storing cups. Replace missing/damaged counter tiles. 31- Clean floors in hard to reach areas, under equipment/shelving, to remove food debris/residues. 34- Replace broken light cover in back storage room. 38- No current food safety certificate available.
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Hand washing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

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