

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

DBA/NAME Celestino's Pasta and Pizza		DATE 1/16/09
ADDRESS 1354 East Avenue #V, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2600
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
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
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve 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			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			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			
										VERMIN			
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			√
24. Person in charge present and performs duties										39. Thermometers provided and accurate			
25. Personal cleanliness and hair restraints										40. Wiping cloths: properly used and stored			
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:

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.
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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Observed chicken (68°F) defrosting under running water in prep sink. Use available thermometer to ensure foods being defrosted are placed in refrigerator once an internal temperature of 41°F has been attained. Observed cooked pasta (44°F-47°F) and cooked chicken (46°F) stocked over fill lines in prep refrigerator. Discontinue stocking potentially hazardous foods over fill lines so as to maintain at 41°F or below.

14- Observed water in wash basin of utensil sink at 97°F. Maintain wash water at 110°F or above whenever wash basin is filled.

30- Observed mustard being stored in open tin can in walk-in refrigerator. Store foods in approved, easy to clean containers with tight fitting lids.

31- Clean behind and between arms of beverage dispenser to remove residues.

35- Clean can opener to remove accumulated residues.

36- Observed dust/debris on rack storing beverage cup lids and food debris in bottom of container storing eating utensils by beverage dispenser. Clean.

38- Observed lighting in restroom to be insufficient. Replace missing/burned out bulbs.

41- Observed leak at utensil sink faucet. Repair.

44- Observed unchained CO2 tank in restroom. Secure to rigid structure.