

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

DBA/NAME Celestino's		DATE 4/4/08
ADDRESS 1354 East Avenue, Chico, CA, 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2600
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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 reservice of food			
			Food Safety Certificate Exp Date 2/26/11				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth				√			16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use			√			√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly						√	SPECIAL PROCEDURES			
			6. Adequate handwashing facilities supplied & accessible			√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures		√	√			√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records						√	WATER & WASTE WATER			
√			9. Proper cooling methods							21. Hot and cold water available		√	√
√			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL			
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS							OTHER						
			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.

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

- 4- Observed uncovered employee beverage cup on prep table next to ground beef being portioned into individual servings.
- 6- Observed hand in restroom to be obstructed. Remove fan, boxes on floor, laundry bag, etc. to keep hand sink fully assessable for employee hand washing.
- 7- Observed ground beef (55°F-59°F, 30 minutes) not being actively prepped/portioned into individual servings sitting out at room temperature. Keep potentially hazardous foods in refrigerator until ready to use/prep. Note: Ground beef returned to refrigerator during inspection.
- 7, 26- Observed three pieces of wrapped lasagna (65°F-87°F outer portion/frozen in middle) sitting on top of oven. Food handler reports lasagna placed on top of oven to thaw. Thaw foods such as lasagna in refrigerator. Lasagna voluntarily discarded to trash by manager during inspection.
- 14- Observed water in wash basin of utensil sink to be 88°F. Maintain wash water at 110°F or above whenever wash basin is filled.
- 21- Hot water 82°F at utensil sink faucet during inspection. Reported timer for hot water heater had inadvertently clicked off. Adjust/repair timer to ensure hot water at utensil sink is maintained at 120°F or above.
- 30- Observed beverage syrup boxes stored in restroom. Remove. Discontinue storing food items in restroom. Observed bread stored in plastic box lined with paper towels. Store food on easily cleanable, nonabsorbent surfaces.
- 31- Observed accumulated beverage residues behind nozzles and between arms of beverage dispenser and accumulated black and pink residues on parts of ice chute of beverage dispenser. Clean.
- 36- Observed unhandled cup used as scoop in bulk sugar container. Provide handled scoop.
- 38- Observed cracked light cover on light over prep refrigerator. Replace.
- 39- Observed accumulated residues on probe and top of digital probe thermometer. Clean. Sanitize probe of thermometer between uses.
- 43- Observed visible soil on toilet in restroom. Clean. Observed restroom to be extremely cluttered/crowded. Remove unnecessary items (power washer, tools, beverage syrup boxes, etc.) from restroom and organize to facilitate cleaning.
- 44- Observed unsecured CO2 tanks in rest room. Secure to solid surface. Observed wet mop stored in mop bucket. Store mop so as to dry completely between uses.
- 45- Observed loose wall panel by back door and duct tape securing loose wall panel at end of wall behind beverage dispenser. Remove duct tape and properly repair. Clean ceiling and vents throughout facility and ceiling and fan box in walk-in refrigerator to remove accumulated dust. Adjust loose/improperly seated ceiling panels where needed to close gaps in ceiling. Observed areas of damage to flooring by back door and in walk-in refrigerator, damaged laminate on step around floor sink by prep refrigerators and holes in wall by mixer. Repair all where needed to be smooth, nonabsorbent and easily cleanable.