

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

<b>DBA/NAME</b> La Mexicana Bakery		<b>DATE</b> 9/5/07	
<b>ADDRESS</b> 112 W. 17 <sup>th</sup> St., Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2633	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-12	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance								
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					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						X			13. Food in good condition, safe and unadulterated					
X			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					X
X			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):								
X			4. Proper eating, tasting, drinking or tobacco use						<b>FOOD FROM APPROVED SOURCES</b>								
			<b>PREVENTING CONTAMINATION BY HANDS</b>						X			15. Food obtained from approved source					
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
			6. Adequate handwashing facilities supplied & accessible					X			X	17. Compliance with Gulf Oyster Regulations					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>								
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
		X	8. Time as a public health control: Proper procedures & records						<b>CONSUMER ADVISORY</b>								
		X	9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods					
		X	10. Proper cooking time & temperatures						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>								
		X	11. Proper reheating procedures for hot holding								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
									<b>WATER/HOT WATER</b>								
X									X			21. Hot and cold water available Temp >120°F					
									<b>LIQUID WASTE DISPOSAL</b>								
X									X			22. Sewage and wastewater properly disposed					
									<b>VERMIN</b>								
X									X			23. No rodents, insects, birds, or animals					
									<b>SUPERVISION</b>								
									OUT								
									24. Person in charge present and performs duties								
									39. Thermometers provided and accurate								
									40. Wiping cloths: properly used and stored								
									X								
									<b>PERSONAL CLEANLINESS</b>								
									25. Personal cleanliness and hair restraints								
									<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								
									41. Plumbing: Plumbing in good repair, proper backflow devices								
									42. Garbage and refuse properly disposed; facilities maintained								
									43. Toilet facilities: properly constructed, supplied, cleaned								
									44. Premises; personal/cleaning items; vermin-proofing								
									<b>PERMANENT FOOD FACILITIES</b>								
									29. Toxic substances properly identified, stored, used								
									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
									46. No unapproved private homes/ living or sleeping quarters								
									<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								
									30. Food properly stored; food storage containers identified								
									47. Signs posted; last inspection report available								
									31. Consumer self-service facilities properly constructed and maintained								
									48. Plan review required for new or remodel construction								
									32. Food properly labeled & honestly presented								
									49. Permits Available								
									<b>EQUIPMENT/ UTENSILS/ LINENS</b>								
									33. Nonfood contact surfaces clean and in good repair.								
									50. Impoundment of unsanitary equipment or food								
									34. Warewashing facilities: Adequate, maintained, properly used, test strips available								
									51. Permit Suspension								
									35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								
									52. Other								
									<b>NON-PERMANENT FOOD FACILITIES</b>								
									36. Equipment, utensils and linens: Properly stored and used								
									53. Mobile food facilities								
									37. Vending machines								
									54. Temporary food facilities								
									38. Adequate ventilation and lighting; designated areas, use								

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  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

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