

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

DBA/NAME Bacio Catering		DATE 2/6/09
ADDRESS 179 E. 19 th St., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2643
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

See reverse side for the California Retail Food 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. FSC Exp. Date: 5/16/13				X			12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized				
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES							
X			4. Proper eating, tasting, drinking or tobacco use				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				
X			6. Adequate handwashing facilities supplied & accessible					X		17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & 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				
X			9. Proper cooling methods				WATER & WASTE WATER							
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available				
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS														
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											40. Wiping cloths: properly used and stored			
26. Approved thawing methods used, frozen food maintained frozen.											PHYSICAL FACILITIES			
27. Food separated and protected											41. Plumbing: Plumbing in good repair, proper backflow devices			
28. Fruits and vegetables washed as required.											42. Garbage and refuse properly disposed; facilities maintained			
29. Toxic substances properly identified, stored, used											43. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE											44. Premises; personal/cleaning items; vermin-proofing			
30. Food properly stored; food storage containers identified											PERMANENT FOOD FACILITIES			
31. Consumer self-service facilities properly constructed and maintained											45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
32. Food properly labeled & honestly presented											46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS											SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
33. Nonfood contact surfaces clean and in good repair.											47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X				48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X				49. Permits Available			
36. Equipment, utensils and linens: Properly stored and used											50. Impoundment of unsanitary equipment or food			
37. Vending machines											51. Permit Suspension			
											52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

7,35) Observed air temperature of 44°F in the front counter display refrigerator. Observed meatloaf 51°F that was reportedly put into this refrigerator still warm. This unit is not designed to cool foods. Cool potentially hazardous foods completely before storing in the display refrigerator.

34) Check dishwasher sanitizer level daily rather than weekly (Note: Sanitizer level ok during inspection).

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

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