

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

<b>DBA/NAME</b> California Pasta Production	<b>DATE</b> 10-21-09
<b>ADDRESS</b> 118 W. East Ave. #H, Chico	<b>RECHECK DATE</b> 15+ days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2682
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23 <b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 15+ 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: 11/2009					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				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>											
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								
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations								
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & HACCP Plan								
X			7. Proper hot and cold holding temperatures						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				<b>WATER &amp; WASTE WATER</b>											
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available								
			11. Proper reheating procedures for hot holding	X		X	X			22. Sewage and wastewater properly disposed								
										<b>VERMIN</b>								
							X			23. No rodents, insects, birds, or animals								
						<b>OUT</b>								<b>OUT</b>				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>												<b>38. Adequate ventilation and lighting; designated areas, use</b>						
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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>												<b>PHYSICAL FACILITIES</b>						
26. Approved thawing methods used, frozen food maintained frozen.												41. Plumbing: Plumbing in good repair, proper backflow devices		X				
27. Food separated and protected						X									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						X									44. Premises; personal/cleaning items; vermin-proofing		X	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>												<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean		X				
31. Consumer self-service facilities properly constructed and maintained												46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented												<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>												47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.						X									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						X									50. Impoundment of unsanitary equipment or food			
36. Equipment, utensils and linens: Properly stored and used						X									51. Permit Suspension			
37. Vending machines												52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See page 2

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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Oroville, CA 95965  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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Page 1 of 2

<b>DBA/NAME</b> California Pasta Production	<b>DATE</b> 10-21-09
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** Observed handsink at front counter obstructed by Robo Coupe 'mixer'. Reported that 'mixer' was being rinsed and would be placed at utensil sink for cleaning/sanitizing. Discussed proper use of handsink during inspection.  
>Separate, designated handsink has not been installed in kitchen area as discussed and noted on reinspection report, February 2009. Handsink shall be installed within next 15 days.
- 11-** Observed soup (132°F) reheating in cooker/warmer, reportedly for 1.5-hours. Soup placed atop range to rapidly finish reheating to 165°F. Monitor reheating soups/sauces with available probe thermometer to ensure foods are rapidly reheated.
- 14-** Observed a couple utensils, hanging from rod above "prep" sink basin, soiled with some food/sauce residues.  
>Observed inside of La Parmigiana pasta machine soiled with dried flour and dough residues/debris. Machine shall be properly washed, rinsed and sanitized after each use.  
Note: Reported pasteurized egg product is now being used in pasta production.
- 14, 36-** Observed bottom of plastic container, storing misc. utensils in pasta room, soiled with dried food debris/residues. Observed misc. items (pen, paper towel) in container among utensils. Observed some utensils soiled with flour and dried dough debris, especially cleaning-type brushes.
- 27-** Store flats of raw eggs on bottom shelf of storage refrigerator and not above produce, or cooked/ready-to-eat foods.  
>Observed uncovered beverage pitchers of water and tea on 'wait'-counter in outdoor patio area.
- 29-** Label spray bottles as to contents (i.e. write name of liquid in bottles).
- 33-** Observed worn countertop in pasta room. Observed corner of countertop, behind soda machine, to be warped/damaged.
- 35-** Discard of cracked/damaged plastic food containers.  
>Install approved prep sink (having at least one 18x18x20" basin) and equipped with at least one integral drainboard in kitchen, as discussed and noted on reinspection report, February 2009. Prep sink shall be installed within next 15 days.
- 36-** Secure CO2 tank.  
>Observed wine carafes stored on counter immediately adjacent to paper towel dispenser. Provide, at least, 24-inch separation from dispenser (and handsink) to store carafes (utensils) and avoid splashing.
- 41-** Repair leak at 2-compartment sink in pasta room.
- 41, 44-** Finish installing (outdoor) mop sink basin within next 15 days.
- 45-** Observed pooled water on floor under ice machine.