

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

<b>DBA/NAME</b> El Patron		<b>DATE</b> 3/27/08
<b>ADDRESS</b> 1354 East Avenue Suite E, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2722
<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> 7 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 1/11/10				√			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
√			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			√	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	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				<b>WATER &amp; WASTE WATER</b>							
			10. Proper cooking time & temperatures			√	√			21. Hot and cold water available				
√			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
						√	√			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
						√	√			23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>							
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							
							40. Wiping cloths: properly used and stored							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>							
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
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						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.								49. Permits Available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								50. Impoundment of unsanitary equipment or food						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							√	51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used								52. Other						
37. Vending machines														

**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/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- No paper towels in sanitary paper towel dispensers at restroom or kitchen hand sinks (paper towel rolls sitting on top of restroom paper towel dispenser and on utensil storage rack in kitchen). Place paper towels in sanitary paper towel dispensers.
- 10- Cooks unaware of proper final internal cooking temperature of chicken (165°F) or ground beef (155°F).
- 26- Observed menudo (36°F) defrosting in five gallon bucket of water sitting on floor. Thaw foods under running water (70°F or less) for a maximum of two hours or in refrigerator.
- 30- Observed uncovered bucket of sour cream in back refrigerator. Provide tight fitting cover to prevent contamination.
- 31- Clean behind nozzles of beverage dispenser to remove accumulated beverage residues.
- 35- Remove plastic film from top of new prep table to facilitate cleaning.
- 39- No thermometer in prep refrigerator. Provide.
- 41- Observed leak a prep sink and utensil sink faucets and water backing up in floor sink under utensil sink. Repair. Note: Repair company arrived during inspection.
- 44- Observed CO2 tanks by front hand sink to be unsecured. Secure to stationary fixture/wall.
- 45- Observed a few missing floor tile in back storage area. Replace.