

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

DBA/NAME EI Patron Taqueria		DATE 9/24/07	
ADDRESS 1354 East Avenue, Chico, CA 9926		RECHECK DATE 1+ days	
OWNER/OPERATOR		SITE # 2722	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES			
			7. Proper hot and cold holding temperatures		√	√				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
			9. Proper cooling methods		√	√	19. Consumer advisory provided for raw or undercooked foods						
			10. Proper cooking time & temperatures			√	HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding				20. Licensed health care facilities/ public & private schools; prohibited foods not offered						
			MAJOR VIOLATION CHECK ONLY							WATER/HOT WATER			
			RE-INSPECTION FEES APPLY TO ALL SUBSEQUENT INSPECTIONS							21. Hot and cold water available Temp			
										LIQUID WASTE DISPOSAL			
										22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
			SUPERVISION							39. Thermometers provided and accurate			
			24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored			
			PERSONAL CLEANLINESS							PHYSICAL FACILITIES			
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices			
			GENERAL FOOD SAFETY REQUIREMENTS							42. Garbage and refuse properly disposed; facilities maintained			
			26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned			
			27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing			
			28. Fruits and vegetables washed as required.				PERMANENT FOOD FACILITIES						
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			FOOD STORAGE/ DISPLAY/ SERVICE							46. No unapproved private homes/ living or sleeping quarters			
			30. Food properly stored; food storage containers identified				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available			
			32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction			
			EQUIPMENT/ UTENSILS/ LINENS							49. Permits Available			
			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			
			36. Equipment, utensils and linens: Properly stored and used				NON-PERMANENT FOOD FACILITIES						
			37. Vending machines							53. Mobile food facilities			
			38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities			

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:

Page 1 of 2