

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

DBA/NAME Crazy Taco		DATE 12/13/07	
ADDRESS 1205 Park Ave., Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2770	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 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				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 1/10/11				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
X			2. Communicable disease; reporting, restrictions & exclusions				X			15. Food obtained from approved source			
X			3. No discharge from eyes, nose, and mouth						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			4. Proper eating, tasting, drinking or tobacco use						X	17. Compliance with Gulf Oyster Regulations			
X			5. Hands clean and properly washed; gloves used properly						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			6. Adequate handwashing facilities supplied & accessible						X	19. Consumer advisory provided for raw or undercooked foods			
TIME AND TEMPERATURE RELATIONSHIPS									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			7. Proper hot and cold holding temperatures						X	21. Hot and cold water available Temp >120°F			
		X	8. Time as a public health control: Proper procedures & records						X	22. Sewage and wastewater properly disposed			
			9. Proper cooling methods			X	WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			23. No rodents, insects, birds, or animals			
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							X			24. Adequate ventilation and lighting; designated areas, use			OUT
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
							X			25. Adequate ventilation and lighting; designated areas, use			OUT
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							PHYSICAL FACILITIES						
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						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							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							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

9) Observed a covered container of cooked beef and beans <41°F (>4 inch food depth) with condensation on plastic wrap, indicating that food had been cooled incorrectly.

Cool potentially hazardous foods uncovered at a depth of 2 inches or less.

14) No sanitizer was available for sanitizing utensils at utensil sink at beginning of inspection. Bleach was obtained during inspection.

39) Replace the missing thermometer inside the refrigerator in back storage area.

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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R.E.H.S.

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