

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Crazy Taco		DATE 4/24/07
ADDRESS 1205 Park Ave, Chico, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 2770
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	X		<p>1) Observed ¼ pan of mozzarella cheese 70°F stored on the prep table. Cheese was voluntarily discarded during inspection.</p> <p>1,18) Observed mozzarella cheese 46°F stored in the top portion of the prep refrigerator. Air temperature in the bottom portion of this unit was 45°F. Adjust/repair prep refrigerator to maintain potentially hazardous food at or below 41°F.</p> <p>3) Observed condensation on plastic wrap covering meat and beans <41°F that had been cooled in the refrigerator. Keep food uncovered until it cools down to 41°F or below.</p> <p>8) Observed an open bulk bag of pinto beans stored in the back storage area.</p> <p>18) Clean hood baffles to remove accumulated grease.</p> <p>24) Observed a couple soiled wiping rags stored on food contact surfaces. Provide a container of sanitizer solution for storage of wiping rags between uses.</p> <p>31) Clean floors in hard to reach areas (including in the back area, under and behind the back stock refrigerators) to remove trash/ food debris.</p> <p>Note: Juan Santos passed the ServSafe exam on 1/10/06.</p>
2	Cooking/Reheating			
3	Cooling		X	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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