

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

DBA/NAME Crazy Taco		DATE 9-10-2008
ADDRESS 1205 Park Ave., Chico		RECHECK DATE 7+days
OWNER/OPERATOR		SITE # 2770
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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	
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 1-2011					X	X			12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES																
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated				
X			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES							
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				
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS																
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, & HACCP Plan				
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods				
	X		9. Proper cooling methods								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	X		10. Proper cooking time & temperatures					X	WATER & WASTE WATER							
	X		11. Proper reheating procedures for hot holding						X			21. Hot and cold water available				
									X			22. Sewage and wastewater properly disposed				
VERMIN																
									X			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS								OUT								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							
25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored							X
GENERAL FOOD SAFETY REQUIREMENTS																
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								X	44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE																
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																
33. Nonfood contact surfaces clean and in good repair.									47. Signs posted; last inspection report available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available									48. Plan review required for new or remodel construction							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								X	49. Permits Available							
36. Equipment, utensils and linens: Properly stored and used									50. Impoundment of unsanitary equipment or food							
37. Vending machines									51. Permit Suspension							
									52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS: 1, 10) Cooks were unaware of proper cooking temperatures and do not routinely check cooking temperatures with thermometer. Cook unaware of how to calibrate thermometer.

29) Spray bottles not labeled as to contents.

35) One of two storage refrigerators is not working. Reportedly will be repaired this week.

40) Soiled in-use wiping rags were observed on equipment and not in labeled container of sanitizer.

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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www.buttecounty.net/publichealth/

R.E.H.S.

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