

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

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|--|-------------------|--|
| DBA/NAME Enrico's | | DATE 3-5-07 |
| ADDRESS 1141 Forest Ave., Chico | | RECHECK DATE 10+ days |
| OWNER/OPERATOR | | SITE # 2900 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: 24 hours |
| INVENTORY TYPE | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 10 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 | PIZZA/SANDWICH PREP 1, 18) All refrigerators were 42-44°F. Adjust/repair so as to maintain food at 41°F or less. 7) Some foods were not covered in walk-in. 8) Some spices stored in cardboard boxes. Store in washable, durable containers. 12) Some food handlers were observed to wash their hands when changing tasks and other did not. 13) Plastic container without a handle was being used to scoop out pizza sauce. 15) Accumulations of food debris was observed on some parts of the slicer. Slicer is reportedly cleaned daily and thoroughly at least once per week. Clean and sanitize (two steps) after each use or at least every 4 hours of continuous usage. 20) Some small plastic cups stored in cardboard box. Store in washable, non-absorbent container. Clean plastic utensil storage bins of misc. debris. Observed pizza peels stored on a dirty piece of rug on the floor. Hang the pizza peels. Do not store pizza cutters in container of room temperature water. Store cutters in hot water (135°F), in dipper well, or clean and dry. Clean the knife racks of residues. 24) Many soiled wiping rags observed on tables and equipment. Keep in labeled container of sanitizer. Wiping rags were replaced during inspection. If wiping rags and aprons will be washed in clothes washer then provide clothes dryer or other effective means to dry such items. 29) Clean walk-in storage racks of food debris. 31) Clean floors of misc. debris in walk-in cooler, under shelves, behind oven, and other hard to reach areas. ICE CREAM 18) Replace small beverage display refrigerator with commercial refrigerator approved for use with opened foods. 28) Maintain unobstructed corridor back to the restroom. All food prep and storage of opened foods shall be done on the dispensing side of the corridor. 31) Replace fissured ceiling tiles with tiles that are smooth and washable. |
| 2 | Cooking/Reheating | | | |
| 3 | Cooling | | | |
| 4 | HACCP Plan | | | |
| 5 | Pure Food | | | |
| 6 | Frozen Food | | | |
| 7 | Refrigerator Storage | | X | |
| 8 | Food Storage | | X | |
| 9 | Food Display | | | |
| 10 | Food Labeling | | | |
| 11 | Thermometer | | | |
| 12 | Handwashing | | X | |
| 13 | Gloves/Hand Contact | | X | |
| 14 | Employee Habits | | | |
| 15 | Wash/sanitize | X | | |
| 16 | Utensil Sink | | | |
| 17 | Dishwasher | | | |
| 18 | Equipment | | X | |
| 19 | Utensils | | | |
| 20 | Utensil Storage | | X | |
| 21 | Vermis | | | |
| 22 | Chemical Hazards | | | |
| 23 | Spoils Storage | | | |
| 24 | Wiping Rags | X | | |
| 25 | Water | | | |
| 26 | Plumbing | | | |
| 27 | Hand Sink | | | |
| 28 | Restrooms | | X | |
| 29 | Shelving/Cabinets | | X | |
| 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.

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

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| R.E.H.S. |
| RECEIVED BY: Mailed 3-6-07 |
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