

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

DBA/NAME Enricos		DATE 10-24-07
ADDRESS 1141 Forest Ave., Chico		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 2900
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	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** **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			x	X			12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions					X		14. Food contact surfaces: clean and sanitized				
X			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):							
X			4. Proper eating, tasting, drinking or tobacco use											
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES							
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source				
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations				
			7. Proper hot and cold holding temperatures	X		X	CONFORMANCE WITH APPROVED PROCEDURES							
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			9. Proper cooling methods	X	X		CONSUMER ADVISORY							
X			10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods				
	X		11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS							
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
SUPERVISION							OUT	WATER/HOT WATER						
PERSONAL CLEANLINESS								X		21. Hot and cold water available				
GENERAL FOOD SAFETY REQUIREMENTS										LIQUID WASTE DISPOSAL				
FOOD STORAGE/ DISPLAY/ SERVICE								X		22. Sewage and wastewater properly disposed				
EQUIPMENT/ UTENSILS/ LINENS										VERMIN				
NON-PERMANENT FOOD FACILITIES								X		23. No rodents, insects, birds, or animals				
PERMANENT FOOD FACILITIES										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
REINSPECTION FEES										39. Thermometers provided and accurate			X	
REINSPECTION FEES										40. Wiping cloths: properly used and stored			X	
REINSPECTION FEES										PHYSICAL FACILITIES				
REINSPECTION FEES										41. Plumbing: Plumbing in good repair, proper backflow devices				
REINSPECTION FEES										42. Garbage and refuse properly disposed; facilities maintained				
REINSPECTION FEES										43. Toilet facilities: properly constructed, supplied, cleaned			X	
REINSPECTION FEES										44. Premises; personal/cleaning items; vermin-proofing			X	
REINSPECTION FEES										PERMANENT FOOD FACILITIES				
REINSPECTION FEES										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X	
REINSPECTION FEES										46. No unapproved private homes/ living or sleeping quarters				
REINSPECTION FEES										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
REINSPECTION FEES										47. Signs posted; last inspection report available				
REINSPECTION FEES										48. Plan review required for new or remodel construction				
REINSPECTION FEES										49. Permits Available				
REINSPECTION FEES										50. Impoundment of unsanitary equipment or food				
REINSPECTION FEES										51. Permit Suspension				
REINSPECTION FEES										52. Other				
REINSPECTION FEES										NON-PERMANENT FOOD FACILITIES				
REINSPECTION FEES										53. Mobile food facilities				
REINSPECTION FEES										54. Temporary food facilities				

Reinspection fees will be charged for all subsequent reinspection 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:

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DBA/NAME Enrico's	DATE 10-24-07
Food Safety Cert Name:	Exp. Date: 8-3-09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Employee's did not know proper utensil washing and cooking procedures.
- 7) Soup was 120°F in soup warmer. Soup was discarded by owner.
- 9) Soup was being cooled in large round containers. Soup was transferred to shallow containers during inspection.
- 33) Clean cabinets of misc. food debris.
- 34) NO test paper for checking sanitizer levels.
- 35) Small glass door refrigerator not approved for open food or beverages. Larger domestic chest freezer not approved. Provide dryer for washed linens.
- 36) Do not store in-use utensils in container of warm water. Clean inside of utensil bins.
- 39) NO working, accurate probe thermometer available.
- 40) Wiping rags and sanitizing solution very dirty. Change more often.
- 43) Do not use toilet room for misc. storage.
- 45) Clean floors of misc. debris under equipment and shelves.