

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

<b>DBA/NAME Enrico's</b>		<b>DATE 12-11-08</b>	
<b>ADDRESS 1141 Forest Ave, Chico</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2900</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 1 day</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>	

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 _8-3-09_				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
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			
			4. Proper eating, tasting, drinking or tobacco use			x			x	17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly			x			x				
			6. Adequate handwashing facilities supplied & accessible			x				<b>SPECIAL PROCEDURES</b>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			x	<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures		x	x	x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
						<b>OUT</b>	x			23. No rodents, insects, birds, or animals			
<b>24. Person in charge present and performs duties</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
<b>25. Personal cleanliness and hair restraints</b>							<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>27. Food separated and protected</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>47. Signs posted; last inspection report available</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>49. Permits Available</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>50. Impoundment of unsanitary equipment or food</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>51. Permit Suspension</b>						
<b>37. Vending machines</b>							<b>52. Other</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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 indicated 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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Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- No lid observed on employee's coffee cup.
- 6- Replace dead batteries in "touchless" paper towel dispensers. One food handler observed washing hands between changing tasks, other food handlers did not.
- 9- Marinara sauce 45° - 46°F in covered containers in walk-in cooler. Cover reportedly placed on container at beginning of inspection. Use probe thermometer to verify that cooked foods are completely cooled (to 41° F) prior to covering foods. Cover removed from marinara sauce during inspection. Note: Walk-in cooler 42° F at time of inspection—temperature adjusted down during inspection.
- 10- Final temperature of cooked breakfast pizza (made with eggs) reportedly not checked. Use digital probe thermometer to check final temperature of cooked pizza; also to check temperatures of foods in hot holding units at least every 2 hours.
- 14- a) Soiled/ used knives stored on knife rack in back prep area (removed for cleaning during inspection) and in utensil container in front prep area.  
b) Some food debris observed on slicer—slicer reportedly cleaned and sanitized every other day—clean and then sanitize slicer after each use or at least every 4 hours of continuous use.  
c) Pizza paddle lying on piece of rug on floor—hung on wall hook during inspection.
- 26- Pieces of frozen lasagna observed thawing on prep counter—removed during inspection.
- 30- Clean bulk food containers of some food debris. Some opened bulk bags of food (rice, sugar) observed on shelf in storage area.
- 34- Obtain test papers for checking sanitizer level in sanitizing compartment of utensil sink; also in containers of sanitizer for cleaning rags.
- 33, 35- Clean shelves of food debris, dust accumulation.
- 35- Clean microwave ovens of some food debris/ residues.
- 36- a) Clean knife racks of food debris.  
b) Customer single use utensils stored in hard to clean wicker baskets at front counter.
- 39- Provide thermometer in storage freezer (on ice cream side of facility).
- 40- No labels observed on containers of sanitizer used for cleaning rags.
- 41- Clean out slow draining handsink in pizza prep area.
- 44- a) Clean up/ organize items stored on shelves in storage areas—keep misc. items and personal items stored away from food containers.  
b) Securely chain both carbon dioxide canisters to wall.
- 45- Clean walls of some residues. Repair hole in wall near janitorial sink area and worn area of wall near walk-in cooler door. Replace water damaged ceiling tiles in customer restroom.
- 45, 38- Clean/ replace blackish/ stained ceiling tiles above pizza oven. Vent from oven reportedly causing blackish staining. Have shorter vent duct checked, and if this exhausts heat/ steam, etc. have hood duct properly connected to exhaust to the outside.
- 52- a) Provide dryer (near existing washing machine) for laundering cleaning rags and aprons.  
b) Storage freezer (on ice cream side of facility) is in the corridor to the customer restroom—relocate.