

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

DBA/NAME La Salsa		DATE 7/7/08
ADDRESS 855 East Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2945
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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			√			√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		√	√
FOOD FROM APPROVED SOURCES													
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			√			√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES			
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures		√	√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods		√	√				20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures		√	√				WATER & WASTE WATER			
			11. Proper reheating procedures for hot holding		√	√			√	21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed			
VERMIN													
										23. No rodents, insects, birds, or animals			√
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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			√
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			√
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used			√				42. Garbage and refuse properly disposed; facilities maintained			
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified			√				43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained			√				44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			√				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			36. Equipment, utensils and linens: Properly stored and used			√				47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:		
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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 4- Observed food handler at grill drinking from uncovered glass.
- 7, 35- a) Observed uncooked shrimp (49°F) and uncooked chicken (49°F-50°F) in refrigerated drawers under grill (air temperature 50°F) and uncooked fish (45°F), uncooked beef (48°F), cooked chicken (53°F) and cooked beef steak (52°F) in walk-in refrigerator (air temperature 56°F). Observed cooked pork (49°F-50°F) being held in cold portion of steam/cold-holding table. Adjust/repair all units to maintain potentially hazardous foods at 41°F or below. Note: Service company called during inspection.
- b) Observed cooked chicken (111°F-113°F) and cooked beef (110°F-111°F) out of temperature on steam table (steam table dial set to "low"). Chicken and beef reheated to 165°F and placed back in steam table and steam table thermostat adjusted up during inspection. Use probe thermometer to ensure foods on steam table are maintained at 135°F or above.
- 9- Observed cooked peppers and onions (112°F, 1.5 hours) cooling at depth of 3+ inches in refrigerated drawer under grill. Peppers/onions re-heated to 165°F and moved to steam table to be hot held during inspection. When cooling cooked foods, place in uncovered, shallow containers at depths of 2 inches or less. Discontinue cooling foods in refrigerated drawers.
- 10- Observed cook remove chicken from grill to prep for hot-holding in steam table without checking final internal cooking temperature. Reported chicken is "done after cooking 15 minutes, and it's been over 20 minutes so it is done". Chicken 138°F-155°F with Inspector's thermometer. Use available probe thermometer when cooking to ensure chicken reaches minimum internal temperature of 165°F. Chicken returned to grill and cooked to 165°F during inspection.
- 11- Observed black beans (100°F-109°F, 2+ hours) and pinto beans (96°F-111°F, 2+ hours) on steam table. Reported beans had been reheated on steam table. Foods shall be rapidly reheated to 165°F on stove before placement in steam table. Beans (4 pans) discarded to trash during inspection.
- 14- a) No sanitizer in 3rd compartment of utensil sink. Third compartment shall contain approved sanitizer (minimum 200ppm quaternary ammonium/100ppm chlorine) whenever sink is set up for utensil washing.
- b) Reported utensils washed in dishwasher are dried with cloth towel. All utensils shall be air-dried to prevent contamination of eating surfaces.
- c) Observed accumulated residues on utensil sink. Clean and sanitize before each use.
- 23- Observed flies in kitchen. Abate.
- 29- Observed containers of Raid Ant and Roach spray (2) and Hot Shot on shelf in back store room. Remove domestic insecticide from facility. Observed unlabeled chemical spray containers under front hand sink. Label as to contents.
- 30- Observed uncovered containers of salsa sitting adjacent to tub catching water from hole/air conditioning leak in ceiling. Salsa moved to walk-in refrigerator during inspection.
- 31- Observed uncovered container of lemons at customer self-service counter. Clean beverage dispenser to remove accumulated residues.
- 33- Observed missing laminate/water damage inside cabinets in front counter/bar area. Repair where needed to be smooth and easily cleanable.
- 35- Observed 4X4 blocks of wood propping up shelves in walk-in refrigerator. Remove wooden blocks and properly repair shelves to facilitate cleaning. Raise shelf resting on floor in back store room to at least 6 inches off floor. Observed water standing in bottom of keg refrigerator. Repair to maintain dry interior. Clean all equipment to remove accumulated food debris/residues.
- 36- Observed "clean" utensils stored in visibly soiled crates on rack in kitchen. Utensils shall be stored in smooth, easily cleanable containers.
- 39- No thermometer in beer bottle refrigerator storing whipped cream. Provide.
- 40- Observed soiled wiping rags on food contact surfaces in kitchen. Store wiping rags in container of approved sanitizer between uses.
- 45- Observed duct tape securing loose FRP panels by walk-in refrigerator. Remove tape and properly repair. Clean walls where needed to remove accumulated food residues, floors to remove accumulated food debris/residues/miscellaneous trash and floor sinks to remove accumulated algal residues. Replace missing cove base tile in walk-in refrigerator.