

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

<b>DBA/NAME</b> La Salsa		<b>DATE</b> 10/27/07	
<b>ADDRESS</b> 855 East Avenue, Chico, CA 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2945	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 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 reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth							Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 50			
			4. Proper eating, tasting, drinking or tobacco use							<b>FOOD FROM APPROVED SOURCES</b>			
<b>PREVENTING CONTAMINATION BY HANDS</b>										15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			√				17. Compliance with Gulf Oyster Regulations			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
			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							<b>CONSUMER ADVISORY</b>			
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
√			10. Proper cooking time & temperatures							<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>			
√			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>SUPERVISION</b>						OUT				<b>WATER/HOT WATER</b>			
24. Person in charge present and performs duties										21. Hot and cold water available			
<b>PERSONAL CLEANLINESS</b>										<b>LIQUID WASTE DISPOSAL</b>			
25. Personal cleanliness and hair restraints										22. Sewage and wastewater properly disposed			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>VERMIN</b>			
26. Approved thawing methods used, frozen food maintained frozen.										23. No rodents, insects, birds, or animals			
27. Food separated and protected										<b>PERMANENT FOOD FACILITIES</b>			
28. Fruits and vegetables washed as required.										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
29. Toxic substances properly identified, stored, used										46. No unapproved private homes/ living or sleeping quarters			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
30. Food properly stored; food storage containers identified										47. Signs posted; last inspection report available			
31. Consumer self-service facilities properly constructed and maintained										48. Plan review required for new or remodel construction			
32. Food properly labeled & honestly presented										49. Permits Available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										50. Impoundment of unsanitary equipment or food			
33. Nonfood contact surfaces clean and in good repair.								√		51. Permit Suspension			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										52. Other			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								√		<b>NON-PERMANENT FOOD FACILITIES</b>			
36. Equipment, utensils and linens: Properly stored and used								√		53. Mobile food facilities			
37. Vending machines										54. Temporary food facilities			
38. Adequate ventilation and lighting; designated areas, use													

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.

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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