

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

DBA/NAME El Patron II		DATE 3/3/08	
ADDRESS 2454 Notre Dame, Suite 100, Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2980	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	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
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 6/13/11				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized			
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									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			
X			9. Proper cooling methods				WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						X				22. Sewage and wastewater properly disposed			
							VERMIN						
						X				23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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							PERMANENT FOOD FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected			X	42. Garbage and refuse properly disposed; facilities maintained						
			28. Fruits and vegetables washed as required.				43. Toilet facilities: properly constructed, supplied, cleaned						
			29. Toxic substances properly identified, stored, used				44. Premises; personal/cleaning items; vermin-proofing						
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			30. Food properly stored; food storage containers identified				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			31. Consumer self-service facilities properly constructed and maintained				46. No unapproved private homes/ living or sleeping quarters						
			32. Food properly labeled & honestly presented				47. Signs posted; last inspection report available						
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction						
			33. Nonfood contact surfaces clean and in good repair.				49. Permits Available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				50. Impoundment of unsanitary equipment or food						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	51. Permit Suspension						
			36. Equipment, utensils and linens: Properly stored and used			X	52. Other						
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2.

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Observed a knife in the hand sink. Hand sink shall be used for hand washing only. Clean the handles of the hand sink to remove accumulated food residues.
- 27) Observed raw shell eggs stored above uncovered, cooked foods. Store raw eggs below ready to eat foods.
- 35) Clean the hood baffles to remove accumulated grease/brown residues. Observed buckets being used as supports for bottom shelf of dry storage shelving unit. Repeat violation. Remove buckets and provide shelf supports for shelf (within the next 4 months) so that floors may be cleaned under shelf.
- 36) Clean the large utensil storage container and utensils stored on the lower shelf of the small prep table to remove accumulated food debris.
- 44) Front door was open during inspection. Keep door closed to prevent entrance of flies.

Notes: Cooling of potentially hazardous foods was being done correctly during inspection.
A food prep sink may be required to be installed upon change of ownership.