

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

DBA/NAME El Patron II		DATE 10/3/07	
ADDRESS 2454 Notre Dame, Suite 100, Chico, CA		RECHECK DATE 1 day	
OWNER/OPERATOR		SITE # 2980	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation					
DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION		
		1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food		
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X			13. Food in good condition, safe and unadulterated		
X		2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		
X		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): 0 ppm		
X		4. Proper eating, tasting, drinking or tobacco use							FOOD FROM APPROVED SOURCES		
PREVENTING CONTAMINATION BY HANDS						X			15. Food obtained from approved source		
		5. Hands clean and properly washed; gloves used properly			X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed		
		6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations		
TIME AND TEMPERATURE RELATIONSHIPS								X	CONFORMANCE WITH APPROVED PROCEDURES		
X		7. Proper hot and cold holding temperatures						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
	X	8. Time as a public health control: Proper procedures & records						X	CONSUMER ADVISORY		
		9. Proper cooling methods	X	X	X			X	19. Consumer advisory provided for raw or undercooked foods		
X		10. Proper cooking time & temperatures						X	HIGHLY SUSCEPTIBLE POPULATIONS		
X		11. Proper reheating procedures for hot holding						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
SUPERVISION					OUT				WATER/HOT WATER		
24. Person in charge present and performs duties								X	21. Hot and cold water available Temp >120°F		
PERSONAL CLEANLINESS								X	LIQUID WASTE DISPOSAL		
25. Personal cleanliness and hair restraints								X	22. Sewage and wastewater properly disposed		
GENERAL FOOD SAFETY REQUIREMENTS									VERMIN		
26. Approved thawing methods used, frozen food maintained frozen.									23. No rodents, insects, birds, or animals		
27. Food separated and protected					X						OUT
28. Fruits and vegetables washed as required.									39. Thermometers provided and accurate		
29. Toxic substances properly identified, stored, used					X				40. Wiping cloths: properly used and stored		
FOOD STORAGE/ DISPLAY/ SERVICE									PHYSICAL FACILITIES		
30. Food properly stored; food storage containers identified					X				41. Plumbing: Plumbing in good repair, proper backflow devices		
31. Consumer self-service facilities properly constructed and maintained									42. Garbage and refuse properly disposed; facilities maintained		
32. Food properly labeled & honestly presented									43. Toilet facilities: properly constructed, supplied, cleaned		
EQUIPMENT/ UTENSILS/ LINENS									44. Premises; personal/cleaning items; vermin-proofing		
33. Nonfood contact surfaces clean and in good repair.									PERMANENT FOOD FACILITIES		
34. Warewashing facilities: Adequate, maintained, properly used, test strips available					X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean		
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X				46. No unapproved private homes/ living or sleeping quarters		
36. Equipment, utensils and linens: Properly stored and used					X				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT		
37. Vending machines									47. Signs posted; last inspection report available		
38. Adequate ventilation and lighting; designated areas, use									48. Plan review required for new or remodel construction		
									49. Permits Available		
									50. Impoundment of unsanitary equipment or food		
									51. Permit Suspension		
									52. Other		
									NON-PERMANENT FOOD FACILITIES		
									53. Mobile food facilities		
									54. Temporary food facilities		

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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