

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

DBA/NAME El Patron II		DATE 10/24/07	
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 03	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									12. Proper procedures followed for returned and reservice of food								
			EMPLOYEE HEALTH & HYGIENIC PRACTICES									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 type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other								
			4. Proper eating, tasting, drinking or tobacco use									Sanitizer Concentration (ppm):								
			PREVENTING CONTAMINATION BY HANDS									FOOD FROM APPROVED SOURCES								
			5. Hands clean and properly washed; gloves used properly									15. Food obtained from approved source								
			6. Adequate handwashing facilities supplied & accessible					X				16. Shell stock with completed tags, in good condition, properly stored/displayed								
			TIME AND TEMPERATURE RELATIONSHIPS									17. Compliance with Gulf Oyster Regulations								
			7. Proper hot and cold holding temperatures									CONFORMANCE WITH APPROVED PROCEDURES								
			8. Time as a public health control: Proper procedures & records									18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								
X			9. Proper cooling methods									CONSUMER ADVISORY								
			10. Proper cooking time & temperatures									19. Consumer advisory provided for raw or undercooked foods								
			11. Proper reheating procedures for hot holding									HIGHLY SUSCEPTIBLE POPULATIONS								
												20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
												WATER/HOT WATER								
												21. Hot and cold water available Temp >120°F								
												LIQUID WASTE DISPOSAL								
												22. Sewage and wastewater properly disposed								
												VERMIN								
												23. No rodents, insects, birds, or animals								
															SUPERVISION			OUT		
															24. Person in charge present and performs duties					
															PERSONAL CLEANLINESS					
			25. Personal cleanliness and hair restraints									29. Toxic substances properly identified, stored, used								
												GENERAL FOOD SAFETY REQUIREMENTS								
			26. Approved thawing methods used, frozen food maintained frozen.									39. Thermometers provided and accurate								
			27. Food separated and protected									40. Wiping cloths: properly used and stored								
			28. Fruits and vegetables washed as required.									PHYSICAL FACILITIES								
			29. Toxic substances properly identified, stored, used									41. Plumbing: Plumbing in good repair, proper backflow devices								
												42. Garbage and refuse properly disposed; facilities maintained								
												43. Toilet facilities: properly constructed, supplied, cleaned								
												44. Premises; personal/cleaning items; vermin-proofing								
												PERMANENT FOOD FACILITIES								
												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
												46. No unapproved private homes/ living or sleeping quarters								
												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
			30. Food properly stored; food storage containers identified					X				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								
												EQUIPMENT/ UTENSILS/ LINENS								
			33. Nonfood contact surfaces clean and in good repair.									50. Impoundment of unsanitary equipment or food								
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available									51. Permit Suspension								
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X				52. Other								
			36. Equipment, utensils and linens: Properly stored and used									NON-PERMANENT FOOD FACILITIES								
			37. Vending machines									53. Mobile food facilities								
			38. Adequate ventilation and lighting; designated areas, use									54. Temporary food facilities								

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

Page 1 of 2

DBA/NAME EI Patron II	DATE 10/24/07
Food Safety Cert : Available	Exp. Date: 6/13/11
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Refill the empty paper towel dispenser at the hand sink. Paper towel roll was on shelf above hand sink. Observed the paper towel roll stored on top of the paper towel dispensers in the restrooms. Note: New paper towel dispensers have been purchased and will be installed.
- 35) Observed buckets being used as supports for bottom shelf in dry storage area. Repeat violation. Remove buckets and provide shelf supports for shelf, within 4 months, so that floors may be cleaned under shelf.