

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

DBA/NAME El Patron II		DATE 10/4/07	
ADDRESS 2454 Notre Dame, Suite 100, Chico, CA		RECHECK DATE 3-5 days	
OWNER/OPERATOR		SITE # 2980	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
			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						X	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 ppm						
			4. Proper eating, tasting, drinking or tobacco use						FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS							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					
			TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES					
			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						CONSUMER ADVISORY						
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures						HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			Dishwasher sanitizer check only. Sanitizer level was 50 ppm.							WATER/HOT WATER					
										21. Hot and cold water available Temp >120°F					
			SUPERVISION							LIQUID WASTE DISPOSAL					
			24. Person in charge present and performs duties							22. Sewage and wastewater properly disposed					
			PERSONAL CLEANLINESS							VERMIN					
			25. Personal cleanliness and hair restraints							23. No rodents, insects, birds, or animals					
			GENERAL FOOD SAFETY REQUIREMENTS							39. Thermometers provided and accurate					
			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						43. Toilet facilities: properly constructed, supplied, cleaned						
			30. Food properly stored; food storage containers identified						44. Premises; personal/cleaning items; vermin-proofing						
			31. Consumer self-service facilities properly constructed and maintained						PERMANENT FOOD FACILITIES						
			32. Food properly labeled & honestly presented						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			EQUIPMENT/ UTENSILS/ LINENS						46. No unapproved private homes/ living or sleeping quarters						
			33. Nonfood contact surfaces clean and in good repair.						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						47. Signs posted; last inspection report available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						48. Plan review required for new or remodel construction						
			36. Equipment, utensils and linens: Properly stored and used						49. Permits Available						
			37. Vending machines						50. Impoundment of unsanitary equipment or food						
			38. Adequate ventilation and lighting; designated areas, use						51. Permit Suspension						
									NON-PERMANENT FOOD FACILITIES						
									53. Mobile food facilities						
									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:

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