

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

DBA/NAME La Familia Restaurant		DATE 8-14-08	
ADDRESS 1008 W. Sacramento Ave., #H Chico		RECHECK DATE 4+ days	
OWNER/OPERATOR		SITE # 2995	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 4+ 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 12/08				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X		X	
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X		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				
X			6. Adequate handwashing facilities supplied & accessible				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							
	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							
										23. No rodents, insects, birds, or animals			X	
						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	X			
			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	X			
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			30. Food properly stored; food storage containers identified	X						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	X			
			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							OTHER							
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	X						50. Impoundment of unsanitary equipment or food				
			36. Equipment, utensils and linens: Properly stored and used	X						51. Permit Suspension				
			37. Vending machines							52. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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

- 4-** Observed food handler's uncovered beverage stored atop 'in-use' prep table. Provided lidded/covered cups.
- 14, 40-** No sanitizer (bleach) detected in designated (kitchen) wiping rag storage buckets when checked with inspector's test strips. Water changed out and bleach added to buckets during inspection.
- 23-** Observed some live cockroaches in back area of facility (i.e. under water heater, on wall behind utensil sink). Abate. Reported that pest control operator will be contacted.
- 27-** Observed flats of raw shell eggs stored on shelf directly above box of produce inside walk-in. Observed container of 'prepped' cornhusks (intended for tamale use) stored directly atop soiled utensils stacked in basin of utensil sink. Cornhusks relocated during inspection.
- 27, 30-** Observed food handler place 'clean' bus tub atop open garbage can; bus tub then filled with raw chicken and stored on shelf inside walk-in. Discussed with owner the potential cross-contamination issue of the bus tub being placed atop a food contact surface after being atop garbage can. -Observed cardboard box of beer stored atop 'in-use' prep table; bag of cilantro atop box and box wet/soiled with food residues.
- 30-** Observed uncovered pot and uncovered bucket of tomatoes stored directly on floor of walk-in. Note: Do not store pots/buckets/containers directly on floor(s) that may be set upon/come into contact with food prep surfaces.
- 35-** Clean outside of food processor to remove some food debris/residues. Observed food pan (collecting water) from prep refrigerator evaporator. Properly repair leaking evaporator and remove food pan off floor. Clean inside of prep refrigerator to remove some accumulations of food debris/residues. Repair door to wait station slide-door 'beverage' refrigerator so as to easily open and close.
- 36-** Observed accumulated tortilla chip debris in bottom of plastic container, storing kitchen utensils (spatulas, spoons). Observed ice scoop stored directly atop beverage syrup boxes. Observed tongs stored hanging on kitchen handsink splashguard.
- 40-** Observed a couple soiled wiping rags stored in basin of utensil sink and on top shelf of 'beer' storage rack (and under bag of pepper flakes).
- 44-** Observed employees' personal belongings (purses) stored on kitchen storage racks. Provide designated place for storage of personal belongings.
- 45-** Clean floor under water heater to remove accumulated debris. Clean floor under beverage syrup box rack to remove some residues/debris.