

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

<b>DBA/NAME</b> La Posada		<b>DATE</b> 7/1/08
<b>ADDRESS</b> 5742 Skyway, Paradise, CA 95969		<b>RECHECK DATE</b> 7+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3005
<b>MAILING ADDRESS</b>		<b>CORRECT TEMPERATURE VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date 2013				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
	√		4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			√	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			√	<b>WATER &amp; WASTE WATER</b>						
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
		√	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
						√				22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
										23. No rodents, insects, birds, or animals			√
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			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			√
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			√
			27. Food separated and protected							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			√
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			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			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										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			√				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used							52. Other			
			37. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 2

<b>DBA/NAME</b> La Posada	<b>DATE</b> 7/1/08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- No paper towels in dispenser at hand sink in bar. Provide.
- 7, 35- Observed sour cream (47°F) in top of prep refrigerator and uncooked ground beef (44°F) and container of sour cream (44°F) in bottom of prep refrigerator (air temperature 50°F). Observed individual portions of chicken, fish and beef (45°F) in refrigerator by time clock (air temperature 45°F). Observed large packages of beef (46°F-48°F) in left side of two door refrigerator in back room (air temperature 46°F left side, 40°F right side). Adjust/repair units within 24 hours and monitor to ensure potentially hazardous foods are maintained at an internal temperature of 41°F or below. Note: Sour cream and uncooked hamburger moved to two door refrigerator during inspection.
- 9- Observed pans of cooked pinto beans (40°F) and cooked shredded beef (39°F) that had reportedly been cooled at 4+ inches in refrigerator. Cool foods at depths of two inches or less. Observed pans of cooked foods (39°F) that had reportedly been cooled, stacked on top of each other 3-4 high. Pans shall be cooled in a single layer only. Provide additional refrigeration if current refrigerator used for cooling is not large enough to accommodate proper cooling.
- 14- Reported prep refrigerator cutting board used to cut cooked meats during the day is cleaned every night. Wash/rinse/sanitize cutting board after every four hours of use.
- 23- Observed a few rodent droppings under dishwasher, refrigerator and storage rack in kitchen, behind stove and under ice machines/beverage syrup boxes in back store room. Clean and continue working with Pest Control Operator to abate.
- 30- Observed unopened package of uncooked hamburger stored directly over uncovered container of ready to eat vegetables in bottom of prep refrigerator. Hamburger moved during inspection. Observed bags on onions stored on floor in kitchen and store room. Store all foods at least 6 inches off floor on approved shelving.
- 33- Clean cabinets storing bus tubs in wait station to remove heavy accumulation of food residues.
- 35- Observed left side door to prep refrigerator to fall off on opening, back panel to be held on with string and top of wait station prep refrigerator to be opening improperly. Repair. Observed wood pieces shimming up spray sink and dishwasher legs. Remove wood. Provide approved legs to facilitate cleaning. Clean beverage gun holder and inside ice machine to remove residues. Replace ice bin in bar with integrated ice bin within 3 months. Observed standing water in bottom of keg refrigerator and slide top refrigerator in bar. Repair to maintain dry interior.
- 38- Observed insufficient lighting in wait station. Light shall be at least 50 foot candles in areas where employees work with food or utensils.
- 39- No thermometer in walk-in refrigerator, meat storage refrigerator by time clock or salad prep refrigerator (also storing whipped cream). Provide.
- 40- Observed wiping rags sitting on bar and prep refrigerator cutting board. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed leak at utensil sink and hand sink faucets. Repair. Observed un-secured CO2 tank in storage room. Secure to rigid surface.
- 44- Observed wet mop stored in mop bucket. Store mop so as to dry completely between uses.
- 45- Observed deep hole in floor by floor sink under utensil sink. Repair. Clean walls and floors in wait station to remove accumulated food debris/residues.