

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

DBA/NAME Meehos Mexican Food		DATE 1/7/09
ADDRESS 6808 Skyway, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3009
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
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 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 2/6/12				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			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			√	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	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		√	√	WATER & WASTE WATER						
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						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			
			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			√
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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			
EQUIPMENT/ UTENSILS/ LINENS											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 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. <input type="checkbox"/>	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. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler dry hands on cloth wiping rag sitting on steam table after washing hands. Dry hands with single use paper towel to prevent contamination of just-cleaned hands.
- 6- No paper towels at hand sink in hallway or in sanitary dispenser in restroom. Provide. Note: Paper towels in restroom stacked on back of toilet. Place in sanitary dispenser.
- 7- Observed scrambled eggs (94°F) and chorizo (94°F-97°F) sitting on top of containers seated in steam table. Reported facility in process of changing out food from breakfast menu with foods for lunch. When changing out foods on steam table, hot foods must be maintained at 135°F or above or placed immediately in refrigerator to be properly cooled.
- 9- Observed cooked rice (97°F-98°F, 1 hour) cooling at depths of 5+ inches and cooling chicken (58°F-60°F) cooling in pan completely covered by container of cooling rice. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in walk-in refrigerator until 41°F or below. Do not stack pans/cover foods while cooling.
- 14- Observed flour tortillas wrapped in cloth towels in steam table. Discontinue storage of tortillas in cloth towels to prevent contamination of tortillas.
- 30- Observed missing lids on bulk flour and bulk rice containers and dried pinto beans to be overfull in bulk food container preventing cover from properly seating. Cover foods with tight fitting lids to prevent contamination/infestation.
- 33- Observed water damaged wood around water dispenser sink by espresso machine. Seal around sink basin to prevent further damage to counter.
- 35- Observed domestic refrigerator at espresso station. Replace with NSF approved commercial unit. Observed duct tape securing CO2 line to counter by espresso machine/drive thru window and packing tape covering damage on lid of ice machine. Remove tape and properly secure/repair to facilitate cleaning. Clean inside ice machine to remove residues.
- 40- Observed a few wiping rags on food contact surfaces in kitchen. Store wiping rags in container of approved sanitizer between uses.
- 44- Observed mop stored in mop bucket. Store mop so as to dry completely between uses.
- 45- Observed a few damaged areas on flooring, lifting/separating tiles under utensil sink and missing floor tiles under prep refrigerator and stove. Repair where needed to be smooth and easily cleanable.