

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

DBA/NAME Casa de Paradiso		DATE 10/28/08
ADDRESS 5667 Clark Road, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3026
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 25	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 10/17/11				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			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						38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties						39. Thermometers provided and accurate						√	
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL 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						PERMANENT FOOD FACILITIES							
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						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
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						√	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						√	51. Permit Suspension						
37. Vending machines							52. Other						

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 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

DBA/NAME Casa de Paradiso	DATE 10/28/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler "clean" hands by wiping on towel hung from apron string. Use hand sink to properly wash hands whenever hands require cleaning.
- 6- No soap/sanitary soap dispenser at hand sink in bar. Provide.
- 9- Observed cooked beans (97°F-113°F, 1 hour) cooling at depths of 4-5 inches and several pots of cooked meats in sauce (39°F-41°F) which had reportedly been cooked and cooled the previous day, at 6+ inches in walk-in refrigerator. Cooked beans moved to shallow pans during inspection to complete cooling process. 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.
- 11- Food handler reports hot held foods re-heated on steam table. Use stove to quickly reheat hot held foods. Note: Hot held foods 168°F-177°F during inspection.
- 30- Observed uncovered containers of ready to eat tomatoes and green onions in walk-in refrigerator and uncovered containers of flour, salt and beef base on shelf in prep area. Keep foods tightly covered to prevent contamination/infestation. Observed uncovered container of green salsa stored directly on floor in walk-in refrigerator. Store foods on approved shelving.
- 30, 40- Observed soiled wiping rag hanging over edge of uncovered container of ready to eat tortilla chips. Store wiping rags in container of approved sanitizer between uses. Do not store wiping rags on food containers.
- 33- Repair right hand cabinet doors in wait station to open and close properly.
- 34- No sanitizer testing strips for dishwasher. Provide.
- 35- Observed standing water and leak inside right hand section of under grill refrigerator and towel catching leaking grease from pan under grill. Clean and repair. Clean fan cover inside wait station refrigerator to remove dust and beverage gun holder in bar to remove accumulated residues. Replace ice bin in bar with integrated, NSF approved ice bin. Observed unused freezer with no doors or top panel used as storage shelf for dirty linen, buckets, etc. in utensil washing area. Remove unused freezer from facility and provide approved shelving for storage.
- 36- Observed dried food debris in bottom of container storing eating utensils (bottom shelf). Clean.
- 39- No thermometers in refrigerators storing dairy products in bar or wait station. Provide.
- 41- Observed leak at drain pipe under first compartment of utensil sink. Repair. Clean funnel drain under dishwasher to remove accumulated grease.
- 44- Observed mop sink to be completely blocked by coiled hose, brooms, miscellaneous items. Provide hooks for cleaning tools/hose and keep mop sink clear for dumping mop water. Observed wet mop stored in bucket. Store mop so as to dry completely between uses.
- 45- Observed accumulated black dust on walls over steam table and grill. Clean. Repair chipped/peeling caulking on ceiling over grill. Clean floors in hard to reach places (under store room shelves, equipment, etc.) to remove accumulated food debris/dust/miscellaneous trash and walls where needed to remove residues.