

DBA/NAME Casa de Paradiso	DATE 2/4/10
Page 2 of 2 5667 Clark Road, Paradise, CA 95969	3026

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- a) Observed assorted foods including uncooked beef (44°F), cooked chicken (44°F) and red sauce (46°F) in walk-in refrigerator at 44°F-46°F (air temperature 48°F) and cooked chili rellenos (46°F) and uncooked beef (45°F) and chicken (45°F) in refrigerated drawers under grill. Adjust/repair both units to maintain potentially hazardous foods at 41°F or below.
Notes: Service company called and repair person arrived during inspection. All cooling foods relocated to walk-in freezer during inspection.
- b) Observed blue cheese dressing at 46°F in top of wait station salad refrigerator. Blue cheese dressing stocked over fill line, leaving top 3 inches outside of temperature control. Other dressings, stocked under fill lines, 40°F. Dressings must be stocked no higher than counter so as to maintain at 41°F or below.
- 36- Observed single use eating utensils stored in containers with handles down. Store handles up so as to prevent contamination of eating surfaces. Observed clean glassware stored immediately next to hand sink in bar. Relocate glassware to prevent contamination. Secure CO2 tank in bar to rigid structure.
- 39- No digital probe thermometer for checking temperatures of thin foods (i.e.: chicken breasts). Provide.
- 44- Observed wet mop stored in top of mop bucket. Store mop so as to dry completely between uses.
- 45- Observed drainage pipe for ice machine to run across floor to funnel drain under utensil sink. Reconstruct drainage so that pipe does not cross floor or doorways.