

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

DBA/NAME Casa de Paradiso		DATE 3/17/08
ADDRESS 5667 Clark Road, Paradise, CA 05069		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 3026
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 24	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 reservice 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							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						
							40. Wiping cloths: properly used and stored						
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 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

- 5- Observed food handler crack raw shell eggs onto grill then fill plate at steam table without washing hands. Hands shall be washed when switching between working with raw foods and working with ready-to-eat foods and whenever else they become contaminated.
- 6- No paper towels or soap at cook line hand sink. Soap/paper towels replaced during inspection.
- 9- Observed 3 pans of cooked rice (109°F-135°F, 30 minutes) cooling in walk-in refrigerator at depths of 4+ inches. Rice re-portioned into additional container (to achieve depths of 2 inches or less in each pan) and moved back into walk-in refrigerator during inspection to complete cooling process.
- 10- Food handler reports not taking final internal cooking temperatures of chicken or ground beef. Use available digital probe thermometer to ensure potentially hazardous foods are cooked to proper temperatures (i.e.: chicken 165°F, ground beef 155°F).
- 14, 44- Food handler reports mop water is dumped in third compartment of utensil sink. Discontinue using utensil sink to dump mop water. Use available mop sink. Properly wash/rinse/sanitize compartments of utensil sink and use only for utensil cleaning.
- 21- Hot water at utensil sink faucet in bar reached 114°F for approximately 10 seconds before falling to 102°F. Adjust/repair hot water heater to *maintain* temperature of 120°F or above.
- 29- Observed a few unlabeled chemical spray containers in facility. Label as to contents.
- 30- Observed container of salsa, bagged onions and box of tomatoes stored on floor in walk-in refrigerator. Store foods on approved shelves. Observed raw chicken and raw beef stored on covered container storing grated cheese. Store raw meats below ready-to-eat foods to prevent contamination. Clean bulk spice containers by window to remove accumulated residues.
- 33- Observed missing/damaged laminate on cabinets and chipped/worn paint on shelves in wait station. Repair to be smooth and easily cleanable or replace.
- 35- Replace ice bin in bar with integrated, NSF approved ice bin within six months. Clean beverage gun holder in bar to remove accumulated residues. Replace missing front panel/top section on freezer across from utensil sink.
- 39- No thermometer in refrigerator storing dairy products in bar. Provide.
- 40- Observed wiping rag/towel hanging over edge of open bulk container of tortilla chips. Discontinue storing wiping rags/towels on food storage containers.
- 41- Observed leak/pan catching water under utensil sink. Repair.
- 44- Observed wet mops stored on floor in dry storage room. Store mops so as to dry completely between uses. Observed janitorial room completely filled with chairs and booster seats. Remove chairs/booster seats to provide unobstructed access to mop sink.
- 45- Observed holes/peeling paint on wall behind prep area hand sink and peeling paint on ceiling over grill/ceiling in utensil cleaning room/window ledge over table storing clean plates. Repair to be smooth and easily cleanable. Clean air-conditioning vent/ceiling over grill and fan box in walk-in refrigerator to remove accumulated black dust. Observed damaged floor tiles/missing grout through out kitchen/utensil washing area. Repair. Clean walls where needed to remove residues. Clean floors in hard to reach areas to remove accumulated dust/food debris/residues and floor/drain under spray sink to remove accumulated grease.