

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

<b>DBA/NAME</b> Amigos de Acapulco		<b>DATE</b> 1/16/08
<b>ADDRESS</b> 6145 Skyway, Paradise, CA 95969		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3033
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<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 reservice of food			
			Food Safety Certificate Exp Date 9/23/11				√			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				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly				<b>SPECIAL PROCEDURES</b>						
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	19. Consumer advisory provided for raw or undercooked foods			
√			7. Proper hot and cold holding temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records				<b>WATER &amp; WASTE WATER</b>						
√			9. Proper cooling methods				√			21. Hot and cold water available			
√			10. Proper cooking time & temperatures				<b>LIQUID WASTE DISPOSAL</b>						
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<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>							<b>OTHER</b>						
			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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 14- Observed water in utensil sink wash basin at 59°F. Water shall be 110°F or above in wash basin whenever wash basin is full.
- 26- Observed frozen cooked steak defrosting in plastic grocery bag in microwave oven. Provide NSF approved equipment/bags for defrosting.
- 29- Observed unlabeled chemical spray container on shelf across from hand sink. Label as to contents.
- 31- Observed accumulated residues behind nozzles of beverage dispenser. Clean.
- 35- Observed standing water in bottom of prep refrigerator. Clean/repair. Clean racks in reach-in refrigerator to remove food debris/residues. Remove pier blocks under ice machine and provide leg extenders, if desired.
- 38- Observed large quantity of smoke and hood turned off in kitchen. Hood turned on during inspection. Hood shall be in operation whenever stove is used.
- 44- Front door propped open during inspection. Keep door closed, or provide screened door, to prevent the entrance of flies.