

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

DBA/NAME Amigos de Acapulco		DATE 10/16/08
ADDRESS 6145 Skyway, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3033
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 EXPIRED 9/23/08				√			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 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.
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OBSERVATIONS AND CORRECTIVE ACTIONS

1- Available food safety certificate expired. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.

7, 35- Observed sour cream (58°F) in top of prep refrigerator (air temperature 40°F) and assorted foods (raw shell eggs, cooked meat, cheese, etc.) at 46°F-47°F in two door refrigerator (air temperature 45°F). Adjust/repair units and keep lid closed between orders on prep refrigerator to maintain potentially hazardous foods at 41°F or below.

Note: Sour cream moved to bottom section of refrigerator during inspection.

9- Observed cooked pork (100°F-102°F, 1 hour) cooling at 4 inch depth in two door refrigerator. Pork separated into additional pan during inspection to complete cooling process. When cooling cooked foods such as pork, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in refrigerator until 41°F or below.

23- Observed live adult cockroaches and cockroach nymphs in cabinet under microwave, shelf under hand sink, in cabinet under beverage dispenser and in cabinet above stereo in back room. Clean. Contract with Pest Control Operator within 24 hours to abate.

23, 46- Observed room and restroom at back of facility, separated by door opening into food facility, with accumulated debris, unused furniture, television, upright freezer with meat for facility, and miscellaneous trash on floor. Remove unused furniture and completely clean to prevent harborages. This area is not considered separate from food facility—even with separate address—unless separated by a permanent wall.

33- Observed water damaged wood and basin to be lifting/separating from counter at hand sink. Repair wood and seal hand sink basin so as to prevent water damage to counter and shelving below.

33, 45- Observed cutout holes between cabinets and walls at beverage dispenser and hand sink. Repair to be smooth and easily cleanable and seal gaps where needed to prevent harborages.

35- Observed door seals on two door refrigerator to be damaged and obstruct doors on closing. Replace. Observed pooled liquid on floor behind steam table and liquid leaking from CO2 line between CO2 tank and beverage machine. Repair/replace.

41- Observed utensil sink faucet and spray sink faucet to be leaking. Repair. Remove soda can propping up funnel drain under utensil sink and secure drain properly.

45- Observed vinyl coving to be separating form cabinets and/or walls at microwave, behind steam table and in restroom. Re-secure/replace to prevent harborages.

52- Observed unfinished wooden "step" under utensil sink. Reported step used by smaller statured food handler when cleaning utensils. Paint/seal to be easily cleanable, nonabsorbent and prevent harborages.