

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

<b>DBA/NAME</b> Kalico Kitchen		<b>DATE</b> 9/3/08
<b>ADDRESS</b> 7099 Skyway, Paradise, CA 95926		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3038
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> corrected on site
<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 reserve of food				
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>				
√			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							<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						√	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							<b>WATER &amp; WASTE WATER</b>				
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available				
		√	11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>				
							√			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>								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				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								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:**

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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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

7- Observed pooled eggs (61°F) and raw shell eggs (67°F) sitting out at room temperature at grill. Keep potentially hazardous foods in refrigerator. Note: Pooled eggs and raw shell eggs returned to refrigerator during inspection.

30- Observed raw chicken stored next to open bag of tortillas in refrigerated drawer under steam table. Cover chicken so as not to contaminate ready to eat food with raw chicken residues.

35- Observed residues on inside top of ice machine. Clean. Replace broken door handles on prep refrigerator.

41- Observed leak at prep sink faucet. Repair. Provide backflow prevention device at mop sink faucet.

44- Observed mop stored in bucket. Store mop so as to dry completely between uses. Observed several flies on/in uncovered trash receptacle containing discarded food outside back door. Cover to prevent entrance of flies in facility.

45- Observed peeling paint on ceiling and rough area at wall-ceiling juncture in food prep area. Repair to be smooth and easily cleanable. Observed gaps between cove base tile and wall and missing/damaged cove base tiles/floor tiles throughout facility. Repair. Note: Manager reports repair scheduled.