

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

<b>DBA/NAME Italian Garden</b>		<b>DATE 12/22/09</b>	
<b>ADDRESS 6929 Skyway Paradise, CA</b>		<b>RECHECK DATE 10 + days</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 3054</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F - 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 10 days or as noted below</b>	

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				√			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 Temp	√	√	√	
√			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>							<b>38. Adequate ventilation and lighting; designated areas, use</b>							
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>							
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>							
<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:**

See page 2.

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.**

**RECEIVED BY:**

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<b>DBA/NAME Italian Garden</b>	<b>DATE 12/22/09</b>
Food Safety Cert Name:	<b>Exp. Date: 6/10/2012</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5)** Observed food handler use hands when scooping ice. Handle ice with ice scoop rather than with hands.
- 6)** Hand sink in bar was blocked by dirty cutting board. Keep hand sink clear for proper hand washing.
- 14)** - Food contact surfaces are reportedly cleaned with a soap/bleach solution. Food contact surfaces must be washed (soap/water) and then sanitized (bleach/water).
  - Observed dried meat residues on "clean" slicer. Slicer must be wash/rinsed/sanitized after use.
  - Cutting board at prep refrigerator at cook line is reportedly bleached and rinsed. Cutting boards (all food contact surfaces) must be washed (soap/water), rinsed, sanitized and air dried after each use or at least every four hours during continuous use.
  - Observed several dirty utensils (i.e. tongs, spoons, spatulas, bowls, etc.) at cook line from the night before.
- Observed dirty knives stored on the knife rack at cook line.
  - Clean ice scoop storage container to remove debris and residues.
- 21)** - Hot water heater was turned off upon inspection. Hot water heater was turned on during inspection. Hot water was 117°F at end of inspection. Water must be maintained at a minimum of 120°F during preparation and service hours.
- 27)** Observed raw steak stored above cooked pasta on racks in walk-in cooler. Observed raw meat stored on shelf above carrots in walk-in cooler. Raw meat was moved to be stored separate from cooked/ready to eat foods upon request.
- 30)** Label ice bucket as "Ice only" to prevent cross contamination.
- 33)** - Clean shelves where "clean" glassware is stored to remove dust and residues.
  - Observed wood used as shelf legs in outside storage area. Remove wood and use approved, cleanable materials for shelving.
- 35)** Freezer is leaking water onto ground in back prep area. Repair.
- 36)** Clean utensil storage containers to remove food debris.
- 41)** Hand/janitorial sink in back prep area is draining slowly. Repair so as to drain properly.
- 45)** Observed broken/missing tiles on wall at cook line. Wall is difficult to clean. Repair so as to be easily cleanable within six months.