

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

DBA/NAME Casa Lupe Restaurant		DATE 7-1-09	
ADDRESS 130 Magnolia St, Gridley 95948		RECHECK DATE	
OWNER/OPERATOR		SITE # 4007	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 5-31-12				x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x
x			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible						x	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			x			x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered			
			9. Proper cooling methods	x		x	WATER & WASTE WATER						
x			10. Proper cooking time & temperatures							21. Hot and cold water available			x
x			11. Proper reheating procedures for hot holding				x			22. Sewage and wastewater properly disposed			
							VERMIN						
						OUT	x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS													OUT
			24. Person in charge present and performs duties				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints				38. Adequate ventilation and lighting; designated areas, use						
							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	x			50. Impoundment of unsanitary equipment or food						
			35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity	x			51. Permit Suspension						
			36. Equipment, utensils and linens: Properly stored and used			x	52. Other						
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

Kitchen

- 7- Right prep refrigerator: sliced tomatoes (50° F) in top of prep refrigerator; air temperature (50° F) in lower area of prep refrigerator. Adjust refrigerator and monitor to maintain potentially hazardous foods at 41° F or less.
- 9- Deep, covered container (4-6 inch depth) of cooked beans observed in walk-in cooler—transferred into a shallower container during inspection (cool cooked foods in depths of 2 inches or less). Container of cooked chicken (covered with tin foil) observed on shelf in walk-in cooler. Leave cooked, cooling foods uncovered until cold.
- 14- Clean slicer with hot, soapy water before sanitizing rather than just sanitizing slicer.
- 34- Use test papers to check sanitizer level in sanitizing compartment of utensil sink. No sanitizer detected at time of inspection.
- 35- a) Replace worn wood shelves in walk-in cooler with rust resistant metal shelves.
b) Remove wood pallet being used as semi- permanent storage in dishwashing area.
c) Replace damaged ice machine door.
- 36- Ice scoop stored directly on top of shelf unit—provide an easily cleanable tray, etc. for storage of ice scoop. Remove bowls, tin cans observed in bulk food containers—provide handled scoops for dispensing bulk foods.
- 45- a) Remove broken, missing floor tiles at cookline and in back prep area. Remove tape on floor near back cookline.
b) Cardboard observed on floor under rubber floor mats.
c) Refinish worn area of ceiling (above right prep refrigerator) at cookline.

Wait Station/ Bar Area

- 21- Hot water 75° F at utensil sink faucet in bar—adjust hot water heater as needed so as to provide minimum 120° F hot water at utensil sink.
Note: No dishes being washed in bar at time of inspection. Hot water +130° F at utensil sink in kitchen.
- 35- a) Replace ice bin, equipped with separate beverage line cold plate, with an ice bin which has an integral cold plate (in bar) within the next 6 months.
b) Replace missing beverage gun holder drain line.
- 45- a) Remove carpet on floor in expanded area of bar/ wait station—provide an easily cleanable, non-absorbent, self-coved floor in this area.
b) Some standing water observed on floor, in low spot of floor, under back cabinet in wait station—repair floor so as to eliminate low spot and facilitate cleaning.
c) Clean bar floor, especially in hard to reach areas, of sticky residues, etc.