

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

DBA/NAME El Tamborazo		DATE 11-25-08	
ADDRESS 1791 Hwy 99, Gridley		RECHECK DATE 21+ days	
OWNER/OPERATOR		SITE # 4017	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 21 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	
	x		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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
			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			x				17. Compliance with Gulf Oyster Regulations				
	x		5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES				
			6. Adequate handwashing facilities supplied & accessible			x				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
TIME AND TEMPERATURE RELATIONSHIPS							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							WATER & WASTE WATER				
			9. Proper cooling methods							21. Hot and cold water available				
			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL				
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
							VERMIN							
							23. No rodents, insects, birds, or animals							
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							x
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							x
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							x
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							x
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							50. Impoundment of unsanitary equipment or food							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension							
36. Equipment, utensils and linens: Properly stored and used							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

- 1- Food handler reportedly took food safety test on Oct 21st. Fax copy of food safety certificate to this Dept. (include name of facility on fax).
- 4- No lids observed on employee drink glasses.
- 6- No cold water available at kitchen handsink.
- 14, 40- Used cleaning rags observed on various prep counters, hanging from shelves, etc (in kitchen and wait station), food handler observed wiping plate with used cleaning rag—soak used cleaning rags in a labeled container of sanitizer (ie: bleach/ water) in between uses.
- 33- a) Repaint/ reseal worn wood shelves so as to be smooth, easily cleanable, non-absorbent and in good repair.
b) Remove cloth shelf liners in wait station. OK to use non-absorbent rubber netting for shelf liners if needed.
- 35- Remove domestic equipment (ie: margarita machine, food processor)—all equipment shall be commercial quality and suitable for the intended use.
- 38- Replace missing covers and end caps on overhead lights where needed (ie: kitchen, ice machine room, etc).
- 39- Replace missing thermometer in prep refrigerator.
- 41- Clean residues, etc on floor around floor drain in kitchen. Route equipment drain lines to floor sink.
- 44- a) Personal items and misc. items stored in various locations (including employee's personal food)—provide a separate, designated storage area for employee's personal items. Keep misc. items stored away from food, food containers and utensils. Keep employee's personal food stored separately from food for restaurant.
b) Remove unused equipment and misc. items (in upstairs storeroom) so as to eliminate clutter.
c) Replace missing screen in window in upstairs storeroom.
- 45- a) Repair damaged areas of walls in walk-in cooler. Replaced damaged/ worn floor in walk-in cooler—provide a self-coved floor.
b) Remove carpet on floor at cabinet at end of wait station—provide a smooth, easily cleanable, self-coved floor in this area of wait station.