

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

| | | | |
|---|-------------------|-------------------------------------|--|
| DBA/NAME Casa Lupe Deli | | DATE 7-1-09 | |
| ADDRESS 130 Magnolia St, Gridley 95948 | | RECHECK DATE | |
| OWNER/OPERATOR | | SITE # 4037-1 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F- 12 | 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 | | | | x | | | 14. Food contact surfaces: clean and sanitized | | | |
| 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 | | | |
| | | | 5. Hands clean and properly washed; gloves used properly | | | x | | | 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 | | | |
| x | | | 9. Proper cooling methods | | | | WATER & WASTE WATER | | | | | | |
| x | | | 10. Proper cooking time & temperatures | | | | x | | | 21. Hot and cold water available | | | |
| x | | | 11. Proper reheating procedures for hot holding | | | | x | | | 22. Sewage and wastewater properly disposed | | | |
| | | | | | | | VERMIN | | | | | | |
| | | | | | | | x | | | 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 | | | | | | |
| 25. Personal cleanliness and hair restraints | | | | | | | 39. Thermometers provided and accurate | | | | | | |
| 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | | 40. Wiping cloths: properly used and stored | | | | | | |
| 27. Food separated and protected | | | | | | x | 41. Plumbing: Plumbing in good repair, proper backflow devices | | | | | | x |
| 28. Fruits and vegetables washed as required. | | | | | | | 42. Garbage and refuse properly disposed; facilities maintained | | | | | | |
| 29. Toxic substances properly identified, stored, used | | | | | | | 43. Toilet facilities: properly constructed, supplied, cleaned | | | | | | |
| 30. Food properly stored; food storage containers identified | | | | | | x | 44. Premises; personal/cleaning items; vermin-proofing | | | | | | |
| 31. Consumer self-service facilities properly constructed and maintained | | | | | | | PERMANENT FOOD FACILITIES | | | | | | |
| 32. Food properly labeled & honestly presented | | | | | | | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean | | | | | | x |
| 33. Nonfood contact surfaces clean and in good repair. | | | | | | x | 46. No unapproved private homes/ living or sleeping quarters | | | | | | |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | x | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | |
| 35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity | | | | | | x | 47. Signs posted; last inspection report available | | | | | | |
| 36. Equipment, utensils and linens: Properly stored and used | | | | | | | 48. Plan review required for new or remodel construction | | | | | | |
| 37. Vending machines | | | | | | | 49. Permits Available | | | | | | |
| | | | | | | | 50. Impoundment of unsanitary equipment or food | | | | | | |
| | | | | | | | 51. Permit Suspension | | | | | | |
| | | | | | | | 52. Other | | | | | | |

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.

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R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handler observed washing hands at utensil sink then drying hands with a paper towel. Use handsink (only) for handwashing, with soap and warm water.
- 7- Some warm (45° - 50° F) containers of packaged salsa observed in display refrigerator—removed to walk-in cooler during inspection. Prechill packaged salsa to 41° F before placing in display refrigerator (use probe thermometer to check food temperature).
- 27- Flats of whole, shell eggs stored on upper shelf in storage refrigerator, above some ready to eat foods. Store shell eggs on lower shelf—eggs moved during inspection.
- 30- Store customer self-serve utensils in container with handles up so as to prevent handling food contact surfaces.
- 33- Repair hard to open cabinet doors on customer side of beverage dispenser cabinet. Clean cabinet shelves of some food debris.
- 34- Obtain appropriate test papers for checking sanitizer level in utensil sink (quaternary ammonia being used as sanitizer in utensil sink).
Note: Test papers available for checking bleach (being used as sanitizer for cleaning rags).
- 35- a) Rinse mixing chambers of cappuccino machine every 4 hours rather than reportedly just cleaning mixing chambers of machine at the end of the day.
b) Remove cardboard shelf liners on shelves near grill—OK to use non-absorbent, easily cleanable plastic shelf liners if needed.
- 41- Repair leaking faucet at utensil sink.
- 45- Repair worn, hard to clean floor (ie: in front of handsink and utensil sink).