

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

DBA/NAME Euro Café		DATE 6/25/08
ADDRESS 3217 Cohasset Road, Chico, CA 95973		RECHECK DATE
OWNER/OPERATOR		SITE # 2001
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected on site
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	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				WATER & WASTE WATER						
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available			
	√		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							√			22. Sewage and wastewater properly disposed			
										VERMIN			
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						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							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL 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						PERMANENT FOOD FACILITIES							
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						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS						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:

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 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 7- a) Observed two tubs of fresh mozzarella (50°F-53°F, 1 week) and two individual quiches (53°F, 24+ hours) in upper shelves of display refrigerator (air temperature 42°F bottom; 53°F top). Quiche and fresh mozzarella voluntarily discarded by manager during inspection. Do not store potentially hazardous foods in display refrigerator until it is able to maintain foods at an internal temperature of 41°F or below.
 - b) Observed milks in espresso refrigerator to be 43°F-44°F. Adjust/repair unit to maintain milks at 41°F or below.
- 14- Observed water in wash basin of utensil sink at 102°F. Maintain wash water at 110°F or above whenever wash basin is filled. Food handler reports prep refrigerator cutting board is wiped with sanitizer after prepping potentially hazardous food (i.e.: fresh mozzarella). Wash/rinse/sanitize cutting board after each use or every four hours of continuous use.
- 36- Observed utensils used with espresso machine stored in container of still water. Discontinue storing in-use utensils in water.
- 39- Provide a digital probe thermometer to check temperature of cooling zucchini (ice bath). Ensure zucchini reaches 41°F before placement in top of prep refrigerator.