

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

DBA/NAME Euro Cafe		DATE 9/8/09	
ADDRESS 3217 Cohasset Road, Chico, CA 95973		RECHECK DATE	
OWNER/OPERATOR		SITE # 2001	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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		
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:			√	√			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			13. Food in good condition, safe and unadulterated					
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized					
√			3. No discharge from eyes, nose, and mouth							APPROVED SOURCE & SPECIAL PROCEDURES					
√			4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source					
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed					
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, & 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				√			22. Sewage and wastewater properly disposed					
										VERMIN					
							√			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS															
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			
GENERAL FOOD SAFETY REQUIREMENTS												40. Wiping cloths: properly used and stored			
26. Approved thawing methods used, frozen food maintained frozen.												PHYSICAL FACILITIES			
27. Food separated and protected												41. Plumbing: Plumbing in good repair, proper backflow devices	√		
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		
FOOD STORAGE/ DISPLAY/ SERVICE												44. Premises; personal/cleaning items; vermin-proofing			
30. Food properly stored; food storage containers identified						√							PERMANENT FOOD FACILITIES		
31. Consumer self-service facilities properly constructed and maintained												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
32. Food properly labeled & honestly presented												46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
33. Nonfood contact surfaces clean and in good repair.												47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						√							49. Permits Available		
36. Equipment, utensils and linens: Properly stored and used						√							50. Impoundment of unsanitary equipment or food		
37. Vending machines													51. Permit Suspension		
												52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: 1- No food safety certificate. Provide. Note: Original certificate must be on premises.

29- Observed unlabeled chemical spray container by ice machine. Label as to contents.

30- Observed large bag of sugar stored on floor by storage rack. Store foods at least six inches off floor on approved shelving.

35- Replace domestic microwave with NSF approved commercial unit once nonoperational.

36- Observed bowl used as scoop in crouton container. Provide handled scoop.

41- Observed hand sink to be draining slowly. Repair to drain properly.

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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www.buttecounty.net/publichealth/

R.E.H.S.

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