

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

|                                      |                                     |
|--------------------------------------|-------------------------------------|
| <b>DBA/NAME</b> Caffe Ricci          | <b>DATE</b> 5-13-09                 |
| <b>ADDRESS</b> 3269 Esplanade, Chico | <b>RECHECK DATE</b>                 |
| <b>OWNER/OPERATOR</b>                | <b>SITE #</b> 2042                  |
| <b>MAILING ADDRESS</b>               | <b>CORRECT MAJOR VIOLATIONS BY:</b> |
| <b>INVENTORY TYPE</b> 16F-24         | <b>SERVICE</b> 01                   |
|                                      | <b>CORRECT MINOR VIOLATIONS BY:</b> |

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: 2010          |     |     |     |  | X   |     | 12. Proper procedures followed for returned and reservice of food                           |     |     |     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |  |     |     |     | 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   |
| X   |     |     | 3. No discharge from eyes, nose, and mouth   |     |     |     | <b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>    |     |     |   |     |     |     |
|   |     |     | 4. Proper eating, tasting, drinking or tobacco use                                     |     |     | X   | 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   |     |     |     |
| <b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>   |     |     |  |     |     |     |  |     | X   | 18. Compliance with variance, specialized process, & HACCP Plan                             |     |     |     |
| X   |     |     | 7. Proper hot and cold holding temperatures  |     |     |     |  |     | 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   | <b>WATER &amp; WASTE WATER</b>                     |     |     |   |     |     |     |
| 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   |     |     |     |
|   |     |     |  |     |     |     |  |     |     | <b>VERMIN</b>   |     |     |     |
|   |     |     |  |     |     | OUT | X  |     |     | 23. No rodents, insects, birds, or animals  |     |     |     |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |  |     |     |     |  |     |     |   |     |     | OUT |
|   |     |     | 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  |     |     | X   |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |  |     |     |     |  |     |     | 40. Wiping cloths: properly used and stored   |     |     |     |
|   |     |     | 26. Approved thawing methods used, frozen food maintained frozen.                      |     |     |     | <b>PHYSICAL FACILITIES</b>                         |     |     |   |     |     |     |
|   |     |     | 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                              |     |     |     |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |  |     |     |     |  |     |     | 44. Premises; personal/cleaning items; vermin-proofing                                      |     |     |     |
|   |     |     | 30. Food properly stored; food storage containers identified                           |     |     | X   | <b>PERMANENT FOOD FACILITIES</b>                   |     |     |   |     |     |     |
|   |     |     | 31. Consumer self-service facilities properly constructed and maintained               |     |     |     |  |     |     | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean         |     |     | X   |
|   |     |     | 32. Food properly labeled & honestly presented   |     |     |     | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b> |     |     |   |     |     |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |  |     |     |     |  |     |     | 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:** 4- Provide lidded cups for food handler beverages in kitchen.

9- Observed cooked chicken 78°F cooling in sealed plastic bags, reportedly for short time period, in storage refrigerator and atop other packaged meats. Designated shelf in storage refrigerator for cooling of cooked foods was created during inspection.

14- Reported that cutting board(s) and slicer are cleaned with sanitizer product(s). Discussed using hot soapy water mixture to properly clean utensils prior to sanitizing.

30, 45- Observed some food boxes/containers stored directly on floor of storage room. Organize storage room so food (and misc.) items are stored on available shelving and to facilitate cleaning.

39- Provide digital probe thermometer(s) and/or probe thermometer(s) that can be easily calibrated to 32°F using ice water method.

45- Clean floor under coffee prep refrigerator to remove some food debris/residues.

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|---|---|---------------------|
| 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<br>Oroville, CA 95965<br>(530) 538-7281 or (530) 891-2727<br>FAX (530) 538-5339<br><a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a> | <b>R.E.H.S.</b>     |
|   |   | <b>RECEIVED BY:</b> |
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