

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

DBA/NAME Caffe Ricci		DATE 7-21-08
ADDRESS 3219 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2042
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	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:					X		12. Proper procedures followed for returned and reservice of food				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES: 2012				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				
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				
			TIME & TEMPERATURE RELATIONSHIPS						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			X	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				
							X			VERMIN				
										23. No rodents, insects, birds, or animals				
			SUPERVISION /PERSONAL CLEANLINESS										OUT	
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT	
			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:

9 - Observed cooked turkey (cut into quartered portions) 134-139°F being cooled in closed plastic bags at room temperature. Turkey placed into uncovered shallow pan and into refrigerator for proper cooling during inspection.

Note: cooking temperatures verified during inspection

Reinspection fees will be charged for all subsequent reinspection 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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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www.buttecounty.net/publichealth/

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