

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

<b>DBA/NAME Empire Coffee Company</b>		<b>DATE 6-15-09</b>
<b>ADDRESS 434 Orange St, Chico</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2048</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<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:							12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated			
			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized			x
			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			x				17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>							<b>WATER &amp; WASTE WATER</b>						
			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records							19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							23. No rodents, insects, birds, or animals						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>OUT</b>						
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							<b>PHYSICAL FACILITIES</b>						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						
32. Food properly labeled & honestly presented							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							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:**

- 1-Food safety certificate not available at time of inspection. Send copy of certificate to this Dept. (include name of facility on certificate).
- 6- Repair/ replace broken paper towel dispenser at hand sink in prep area.
- 14- Water in utensil sink compartments reportedly changed out every 4 hours—change out water when water temperature drops below 110° F.
- 30- Bulk container of brown sugar stored in storage area intended for sealed/ packaged food storage only—relocate to prep area.
- 36- Disposable cup observed in bulk Container of sugar—provide handled scoop for dispensing sugar.
- 44- Provide a hanger for air drying/ storage of mop.

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed**

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