

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

DBA/NAME Empire Coffee Company		DATE 12-22-08
ADDRESS 434 Orange St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2048
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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
	x		1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly			x				SPECIAL PROCEDURES			
			6. Adequate handwashing facilities supplied & accessible			x				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER			
			9. Proper cooling methods							21. Hot and cold water available			
			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							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						
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:

See second page.

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.

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: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food handler reportedly took food safety class within the last couple of weeks. Fax a copy of food safety certificate to this Dept.—include name of facility on fax.
- 5- Food handler observed touching face and clothes then resuming work without washing hands.
- 6- Fill soap dispenser at hand sink in prep area—use soap container that will work in existing dispenser or replace soap dispenser.
- 14- Water in utensil sink compartments reportedly changed out every 4 hours—change out water when water temperature drops below 100° F.
- 30, 36- Bulk container of sugar stored in storage area intended for sealed/ packaged food storage only—relocate bulk food bins to prep area. Disposable cup observed in bulk container of sugar—provide handled scoop for dispensing sugar from bulk container.