

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Caffe Malvina		DATE 3-7-07
ADDRESS 234 W 3 rd St, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2160
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>2, 11- Replace missing digital probe thermometer for checking food temperatures, including final temperature of cooked foods.</p> <p>5- Do not add fresh soup to previously cooked soup.</p> <p>13- Some scoops observed lying in food in bulk food containers—store scoops with handles sticking up out of the food.</p> <p>15- When cleaning slicer parts (parts not washed in dishwasher) wash, rinse and then sanitize, using an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal. water)—do not rinse slicer parts after sanitizing.</p> <p>18- a) Refinish worn interior of salad prep refrigerator (chipped paint) so as to be smooth, easily cleanable, non-absorbent and in good repair. Refinish butcher block top of salad prep refrigerator where needed (ie: black staining observed in plate storage area)</p> <p style="padding-left: 20px;">b) Replace hard to clean unfinished wood table used to store scale, etc. in corner of kitchen. Remove table cloth at table in wait station.</p> <p>27- No hot water available at hand sink in men's restroom.</p> <p>29- Clean shelves where needed of residues, grease, misc. food debris.</p> <p>31- a) Clean walls, especially in hard to reach areas (ie: below utensil sink) of residues, etc. Clean floor in hard to reach areas and under major equipment of misc. food debris.</p> <p style="padding-left: 20px;">b) Refinish worn area of wall behind utensil sink where wall is becoming worn and hard to clean.</p> <p>Denise M Bell Corona passed Serv Safe exam on 10-22-05.</p>
2	Cooking/Reheating		x	
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer	x		
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/>	<input type="checkbox"/>	R.E.H.S.
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