

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

DBA/NAME Morning thunder Café		DATE 9/27/07	
ADDRESS 352 Vallombrosa Avenue, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2502	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation			COS	MAJ	OUT
			DEMONSTRATION OF KNOWLEDGE						PROTECTION FROM CONTAMINATION		
			1. Demonstration of knowledge; food safety certification						12. Proper procedures followed for returned and reservice of food		
			EMPLOYEE HEALTH & HYGIENIC PRACTICES						13. Food in good condition, safe and unadulterated		
			2. Communicable disease; reporting, restrictions & exclusions						14. Food contact surfaces: clean and sanitized		
			3. No discharge from eyes, nose, and mouth			√			Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):		
√			4. Proper eating, tasting, drinking or tobacco use						FOOD FROM APPROVED SOURCES		
			PREVENTING CONTAMINATION BY HANDS						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						17. Compliance with Gulf Oyster Regulations		
			TIME AND TEMPERATURE RELATIONSHIPS						CONFORMANCE WITH APPROVED PROCEDURES		
√			7. Proper hot and cold holding temperatures						18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
			8. Time as a public health control: Proper procedures & records						CONSUMER ADVISORY		
√			9. Proper cooling methods						19. Consumer advisory provided for raw or undercooked foods		
			10. Proper cooking time & temperatures						HIGHLY SUSCEPTIBLE POPULATIONS		
			11. Proper reheating procedures for hot holding						20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
			FULL REINSPECTION						WATER/HOT WATER		
									21. Hot and cold water available		
									LIQUID WASTE DISPOSAL		
									22. Sewage and wastewater properly disposed		
									VERMIN		
									23. No rodents, insects, birds, or animals		
									SUPERVISION		
									39. Thermometers provided and accurate		
			24. Person in charge present and performs duties						40. Wiping cloths: properly used and stored		
			PERSONAL CLEANLINESS						PHYSICAL FACILITIES		
			25. Personal cleanliness and hair restraints						41. Plumbing: Plumbing in good repair, proper backflow devices		
			GENERAL FOOD SAFETY REQUIREMENTS						42. Garbage and refuse properly disposed; facilities maintained		
			26. Approved thawing methods used, frozen food maintained frozen.						43. Toilet facilities: properly constructed, supplied, cleaned		
			27. Food separated and protected						44. Premises; personal/cleaning items; vermin-proofing		
			28. Fruits and vegetables washed as required.						PERMANENT FOOD FACILITIES		
			29. Toxic substances properly identified, stored, used						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean		
			FOOD STORAGE/ DISPLAY/ SERVICE						46. No unapproved private homes/ living or sleeping quarters		
			30. Food properly stored; food storage containers identified						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT		
			31. Consumer self-service facilities properly constructed and maintained						47. Signs posted; last inspection report available		
			32. Food properly labeled & honestly presented						48. Plan review required for new or remodel construction		
			EQUIPMENT/ UTENSILS/ LINENS						49. Permits Available		
			33. Nonfood contact surfaces clean and in good repair.						50. Impoundment of unsanitary equipment or food		
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						51. Permit Suspension		
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						52. Other		
			36. Equipment, utensils and linens: Properly stored and used						NON-PERMANENT FOOD FACILITIES		
			37. Vending machines						53. Mobile food facilities		
			38. Adequate ventilation and lighting; designated areas, use						54. Temporary food facilities		

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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