

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

DBA/NAME Cal Java Coffee Roasters #1		DATE 12-12-07	
ADDRESS 216 W. East Ave. #B, Chico		RECHECK DATE 7-10 days	
OWNER/OPERATOR Michael Huber		SITE # 2559	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7+ 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				X			12. Proper procedures followed for returned and reservice of food					
Food Safety Certificate Exp Date 4-11-10							X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations					
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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					
	X		9. Proper cooling methods				WATER & WASTE WATER								
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available					
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
						X				22. Sewage and wastewater properly disposed					
							VERMIN								
						X				23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							X	
24. Person in charge present and performs duties							39. Thermometers provided and accurate								
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							X	
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							X	
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							x	44. Premises; personal/cleaning items; vermin-proofing							X
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
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.							X	48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							X	51. Permit Suspension							
37. Vending machines								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6, 40-** Observed kitchen hand sink obstructed by (dry) wiping rags and sanitizer bucket.
- 14-** Observed milk pitchers stored on front counter to be soiled with steamed milk and milk residue. Reported that pitchers are properly cleaned and sanitized at end of day. Ensure that any excess steamed milk in pitchers is discarded immediately after use and pitchers are stored inside reach-in refrigerator between uses. Ensure pitchers are properly washed, rinsed and sanitized at least every 4 hours throughout day. –No sanitizer (bleach) detected in labeled sanitizer bucket stored inside front cabinet when checked with inspector’s test strips.
- 29, 44-** Observed box of first-aid items (i.e. hydrogen peroxide, rubbing alcohol, Band-aids, etc.) and employees’ personal items (i.e. purse, jacket, etc.) on storage rack shelves adjacent to/above food boxes/containers.
- 30-** Observed bags of sugars stacked directly on floor in kitchen.
- 33-** Observed dust and coffee ground debris on shelves along front counter. Observed accumulated dust on shelf behind espresso machine. Observed edge of glass shelf storing syrup bottles to be covered with duct tape.
- 33, 35-** Observed cutouts at front counter for blenders to not be finished off so as to be smooth/easily cleanable. Observed mold on the underside of cabinet at cutouts and liquid residue between plastic blender housing and top of counter. Observed damaged ‘power’ button on blender and residues in hard-to-reach areas of blender bases. Counter cutouts shall be properly repaired to facilitate cleaning within next 6 months.
- 34-** Observed gauges for high-temp dishwasher to be broken. Verify that dishwasher temperature is reaching 180°F for proper sanitizing. Gauges shall be repaired/replaced within next 7 days. Observed duct tape on top/side of dishwasher and accumulated debris between bottom panel and door. –Observed two-compartment utensil sink in dishwashing area. Reported that not all utensils are capable of being cleaned/sanitized in dishwasher. An approved three-compartment utensil sink with basins big enough to accommodate largest utensil shall be installed within next year.
- 35-** Observed ice chest used as ice bin. Provide an approved ice bin, routed to drain into indirect sewage connection, within next 6 months. –Observed reach-in refrigerator (at front) to have rusted racks, accumulated dust around fans, damaged fan cover, pooled milk residues on bottom shelf and eroded/missing pipe insulation. –Observed missing panels to display case, ice machine and 2-door freezer. Replace to facilitate cleaning. –Observed domestic microwave. Replace with approved commercial microwave within next 6 months. –Clean inside of ice machine, especially top left corner, to remove mold. –Clean inside baking oven to remove accumulated blackened food debris/residues. –Clean underside of stand mixer to remove accumulated greasy residues.
- 36-** Observed disposable cups/lids, straws, coffee scoops and other utensils stored on shelf behind front hand sink and directly under soap and paper towel dispensers. Relocate all utensils away from handwashing area to avoid splashing. –Observed sheetpans and container lids stored directly on floor between sheetpan rack and wall in kitchen. –Observed some dried food debris inside plastic containers storing utensils in kitchen.
- 38-** Provide shatterproof cover/bulb for fluorescent light above syrup bottles at front.
- 41-** Observed leak at utensil sink faucet in dishwashing area.
- 45-** Observed accumulated food debris/residues on floors under equipment, shelving and other hard-to-reach areas throughout facility. Floors shall be properly cleaned within next 7 days.

Note: Observed roaster to be installed in customer area and on carpet. If this facility changes ownership or undergoes a major remodel, then area around roaster shall be remodeled with approved materials (i.e. floor, ceiling, walls).