

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

DBA/NAME Cal Java Coffee Roasters #1		DATE 8-18-08	
ADDRESS 216 W. East Ave. #B, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2559	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 2010				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES								
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X		
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								
	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							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							PERMANENT FOOD FACILITIES								
27. Food separated and protected							X	41. Plumbing: Plumbing in good repair, proper backflow devices							X
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned								
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							X	
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							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							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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** No paper towels in kitchen towel dispenser.
- 14-** Observed some beverage residues in blender pitchers. Observed some mildew on outside of water jug spout.
- 27-** Observed raw shell eggs stored on refrigerator shelf above raw produce. Eggs relocated to bottom shelf of refrigerator at end of inspection.
- 30-** Observed coffee syrup squeeze bottles stored on shelf immediately adjacent to (handsink) soap and paper towel dispensers. Relocate bottles so as to avoid splashing.
- 33-** Clean countertop under equipment to remove some coffee debris/residues and dust. Observed some damaged areas to countertop (i.e. worn/lifting laminate). Remove tape affixing espresso machine drain tube to countertop to facilitate cleaning. Replace glass shelf storing syrup bottles. Clean inside cabinets (at front) to remove some coffee debris/residues and dust.
- 35-** Observed built-in blender faceplates to be damaged/hard-to-clean and some areas where seal is worn/missing at blender/countertop junction. Observed some mildew on blender/countertop seals. Observed some missing panels to equipment. Clean bottom of cart storing bulk dry ingredient bins to remove accumulated food debris. Clean inside of baking oven to remove blackened food debris/residues. Replace damaged oven door seal.
- 38-** Provide shatterproof light cover/bulb for tube light at syrup storage and behind blenders.
- 41-** Observed leaky faucets at janitorial and utensil sinks. Replace damaged/worn pipe insulation of coffee prep refrigerator to facilitate cleaning.
- 44-** Observed soiled apron stored atop food bottles stored on kitchen prep table shelf.
- 45-** Clean floors in kitchen in hard-to-reach areas to remove food debris/residues. Observed sheet vinyl floor to not be covered at floor/counter junction along front area.

Note: Verify fruits (that come in plastic-lined cardboard boxes) are washed prior to bulk storage/use.