

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Cal Java Roasters #1		DATE 2/8/07
ADDRESS 216 W East Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2559
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
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	x		<p>1- Observed 4 ham and egg bagel sandwiches (54°F, 9 hours) and 2 ham and egg wraps (53°F, 9 hours) in display refrigerator (air temperature 52.6°F with Inspector's thermometer). Bagel sandwiches and wraps voluntarily discarded by food handler. Adjust/monitor display refrigerator to maintain potentially hazardous foods at or below 41°F.</p> <p>17- Dishwasher used as sanitizer for eating utensils non-operational upon arrival. Repair. Use modified two compartment utensil washing method until dishwasher is repaired. Use modified method: 1- wash utensils in hot, soapy water in first compartment, 2- drain wash water, 3- fill first compartment with clear water and rinse, 4- sanitize using approved sanitizer (i.e.: 1 oz bleach to 4 gallons water) in second compartment and 5- air dry on clean drain board.</p> <p>18- Observed black and brown residues in ice machine and back/inside top of espresso prep refrigerator. Clean. Replace missing front panels of two door freezer and ice machine.</p> <p>20- Observed forks stored at customer self-service counter with tines up. Store all utensils with handles up to minimize contamination of utensil eating surfaces by customer hands.</p> <p>24- Observed soiled wiping rags lining tray of espresso machine and on baked goods prep counter. No sanitizer bucket available.</p> <p>26- Observed leaks at utensil sink faucet and both knobs of rest room hand sink faucet. Repair.</p> <p>29- Observed brown liquid pooled under rubber matting on metal shelf above utensil sink. Clean. Remove peeling/deteriorated duct tape from glass shelf storing syrup bottles (by espresso machine) to facilitate cleaning.</p> <p>31- Clean floors in hard to reach areas (under freezer, shelves, etc.) of baking room to remove accumulated dust/food debris.</p> <p>Note: Amy Houston passed Serv Safe examination 4/11/05.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher	x		
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Signed 2/8/07
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