

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

DBA/NAME Café Paulo		DATE 2-23-10	
ADDRESS 642 W 5 th St, Chico		RECHECK DATE 21+ days	
OWNER/OPERATOR		SITE # 2634	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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 _____							13. Food in good condition, safe and unadulterated	x		x
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
		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													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints						x	39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected							PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
29. Toxic substances properly identified, stored, used						x	42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						x
32. Food properly labeled & honestly presented						x	PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.						x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						x
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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
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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- At least one person routinely working at this facility shall pass an approved food safety test within the next 60 days.
- 4- No lid observed on employee's drink glass.
- 5- Food handler observed wearing rings—not wearing disposable gloves while working. Develop a written handwashing policy as to when employees are instructed to wash hands, also when employees are to wear disposable gloves.
- 7- Temperature of self-serve milk at coffee condiment bar reportedly not checked. Use probe thermometer to check temperatures at least every 2 hours. Non-fat milk 52° F at time of inspection.
- 13- Plastic beverage bottle observed stored in ice machine—removed during inspection.
- 14- Wash, rinse and then sanitize long cutting board on prep refrigerator at least every 4 hours rather than reportedly at the end of the day.
- 14, 34- No test papers readily available for checking sanitizer level in sanitizing compartment of utensil sink. Measure amount of water added to sink compartment and adjust number of sanitizer tablets so as to provide minimum 200ppm quaternary ammonia sanitizer rather than lesser concentration. Sanitizer level low in sanitizing compartment of utensil sink.
- 25- Food handler observed with long, unconfined hair.
- 29- Some containers of chemicals observed on utensil sink drainboard.
- 32- Obtain ingredient lists for pastries (not made at this facility).
- 33- a) Finish off absorbent, hard to clean doors of cabinets in front dispensing area so as to be smooth, easily cleanable, non-absorbent and in good repair.
- b) Finish off unfinished shelf/ counter above toaster oven near prep refrigerator. Finish off unfinished areas of newly installed countertops.
- Clean cabinets in front dispensing area (below coffee maker) of food debris, etc.
- 35- a) Glass door display refrigerator, labeled for storage of prepackaged/ bottled products only, being used for storage of milk for coffee drinks. Provide an NSF approved storage refrigerator (ie: undercounter refrigerator) which is suitable for storage of opened containers of milk in this area.
- b) Replace domestic equipment (ie: microwave ovens, chest freezer)—all equipment shall be commercial quality and suitable for its intended use.
- 38- Replace missing covers on overhead lights in back kitchen area.
- 39- Dial-type probe thermometers registered 50°, 15° and 30° F in ice water (33- 34° F). Calibrate/ replace thermometers so that probe thermometers are accurate.
- 40- Some soiled cleaning rags observed on back counter at front dispensing area. Cleaning rags used for food processing equipment (espresso machine, cutting board) shall be used for no other purpose. Develop a written policy for cleaning rag usage.
- 41- Repair leaking faucet at utensil sink.
- 44- Remove misc. items/ equipment in alleyway near dumpster.
- 45- a) Clean floor, in coffee roasting room of food debris, misc. debris, etc. Relocate opened bulk bag/ container of coffee beans in back roasting room so as to be in area with self-coved floor so as to facilitate cleaning.
- b) Patch/ repair worn areas of ceiling (ie: around ceiling vent) in coffee roasting room.
- c) Seal up gaps/ split floor seams in back prep area and coffee roasting room.
- d) Provide a self-coved floor in newly remodeled front dispensing area. Floor shall be self coved up walls and cabinets forming a 3/8 inch radius at the floor/ wall junctures.
- 48- Submit plans (including updated floor plan) to this Dept. for remodel of front dispensing area.