

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

<b>DBA/NAME</b> Café Paulo		<b>DATE</b> 7-7-08
<b>ADDRESS</b> 642 W 5 <sup>th</sup> St, Chico		<b>RECHECK DATE</b> 3 days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2634
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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 _____				x			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized					
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
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					
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures			x			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				<b>WATER &amp; WASTE WATER</b>								
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available					
		x	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>								
							x			22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
										23. No rodents, insects, birds, or animals		x			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</b>	<b>OUT</b>								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							<b>x</b>	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							<b>x</b>	
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							<b>x</b>	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							<b>x</b>	
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							<b>x</b>
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>								
30. Food properly stored; food storage containers identified							x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							<b>x</b>
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters								
32. Food properly labeled & honestly presented							x	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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							x	51. Permit Suspension							
37. Vending machines							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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**R.E.H.S.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1- No current food safety certificate available at time of inspection.

7- Whole milk (62° F), reduced fat milk (61° F) in container on ice at self-serve coffee condiment bar. Provide means of keeping such potentially hazardous foods at 45° F or less. Food handlers reportedly not checking temperature of milk at self-serve counter—check temperature of milk at self-serve coffee condiment bar at least every 2 hours using a probe thermometer.

10, 39- No working probe thermometer available for checking food temperatures; including final temperature of cooked eggs. Replace non-functioning digital probe thermometer. Food handlers reportedly observe cooked eggs to check for "doneness". Note: No eggs being cooked at time of inspection.

23- Live and dead cockroaches observed in various cabinets in front dispensing area, on back counter in front dispensing area and on floor in various areas. Licensed pest control operator has been contacted and is scheduled to do a complete insect cleanout within the next 24 hours. Work with pest control operator and do all necessary cleaning/ repairs as indicated elsewhere in corrective actions section of this report to eliminate cockroach harborage.

29- Remove cans of domestic insecticide observed in back storeroom. Remove rolls of fly paper observed in cabinet in kitchen. Some containers of chemicals observed on shelves above food and food containers in back coffee roasting room.

30- Remove duct tape on plastic croissant container (near prep refrigerator).

32- Obtain ingredient lists for pastries which are not made at this facility.

33- a) Clean cabinets in front dispensing area of insects, cobwebs, food debris, misc. debris, etc. Remove absorbent cardboard shelf dividers (at to go coffee cup shelf) so as to facilitate cleaning. Remove/ replace hard to clean wood supports at espresso machine and beverage dispenser/ ice bin.

b) Replace damaged areas of cabinet/ counter at front dispensing area (ie: counter around handsink).

35- a) Clean inside top of ice machine of residue build-up. Replace loose top, inside panel of ice machine. Remove tape on top, front cover of ice machine.

b) Clean utensil drawers, at prep tables, of dust accumulation.

c) Clean inside, bottom of milk refrigerator of standing water, etc.

d) Remove absorbent wood shelf and shelf supports in display refrigerator. Clean inside of storage refrigerator (ie: shelves, door seals) of residues, etc.

36- a) Replace hard to clean baskets used for storage of coffee cup lids and condiments at self-serve coffee condiment bar.

b) Food handler observed dragging plastic glass through ice in ice bin rather than using ice scoop to fill glass.

38- Replace missing cover on vent duct, in wall above water heater.

40- Some soiled cleaning rags observed on back counter at front dispensing area.

41- Repair leaking utensil sink faucet and replace missing screws in faucet handles. Repair leaking utensil sink drain line (remove containers of water under drainline).

44- Seal up gap below/ around back rolling door. Remove misc. items/ equipment in alleyway near dumpster.

45- a) Replace damaged/ missing self-coved floor in front dispensing area. Seal up gaps/ split floor seams in back prep area. Provide a smooth, easily cleanable, self-coved floor in back coffee bean storage/ roasting room—only part of floor in this room is self-coved. Repair damaged area of ceiling above utensil sink.

b) Clean floor, in hard to reach areas of prep and dispensing rooms and in coffee bean storage/ roasting room of food debris, misc. debris, etc. Clean upper walls/ ceiling (ie: around ceiling vent) in back prep area of dust accumulation.