

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

DBA/NAME Café Paulo		DATE 7-23-08	
ADDRESS 642 W 5 th St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2634	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 03	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							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES			
			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER			
			9. Proper cooling methods							21. Hot and cold water available			
			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										VERMIN			
						OUT				23. No rodents, insects, birds, or animals		x	
SUPERVISION /PERSONAL CLEANLINESS							OUT						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			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							44. Premises; personal/cleaning items; vermin-proofing			x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified							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:

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

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

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

23- Some dead cockroaches observed in various cabinets in front dispensing area. Continue to work with pest control operator to eliminate cockroach infestation.

33- Continue to clean cabinets in front dispensing area of some dead insects, etc. Remove black tape wrapped around electric panel box at end of cabinet in front dispensing area. Continue to seal up gaps/ hard to reach areas of cabinets where needed.

35- a) Raise grate, below display case refrigerator up off of floor so as to facilitate cleaning.

b) Continue to clean inside, bottom of milk refrigerator of standing water. Note: Milk refrigerator is reportedly being cleaned 3 times a week.

39- Obtain a digital probe thermometer for checking food final temperature of cooked eggs.

Note: Dial-type probe thermometers available at time of inspection.

Note: Temperature of milks at self-serve coffee condiment bar are reportedly being checked every 2 hours.

40- Sanitizer concentration, in cleaning rag container, is low. Use test papers to check concentration of sanitizer.

41- Replace missing screws in faucet handles.

44- Gap below/ around back rolling door has been sealed with non-absorbent, cleanable plastic at this time—provide a more durable door seal for long term use. Continue to remove misc. equipment in alleyway near dumpster.

45- Replace damaged/ missing self-coved floor in front dispensing area. Seal up loose wall panels and gaps in wall panels on back wall at end of front dispensing area (behind prep table, microwave oven) so as to eliminate potential harborage area.

Note: Coffee roasting room has been rearranged—coffee bean storage shelves and coffee bean containers have been moved into area with self-coved floor; office area is located in portion of room without self-coved floor.