

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

DBA/NAME Café Coda		DATE 7-14-08	
ADDRESS 265 Humboldt Rd, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2637	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
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							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date <u>8-23-11</u>							13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							14. Food contact surfaces: clean and sanitized			x	
x			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES				
x			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible				x				SPECIAL PROCEDURES			
			TIME AND TEMPERATURE RELATIONSHIPS							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				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods							WATER & WASTE WATER				
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL				
										22. Sewage and wastewater properly disposed				
										VERMIN				
										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							39. Thermometers provided and accurate				
										40. Wiping cloths: properly used and stored	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				
			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			
						FOOD STORAGE/ DISPLAY/ SERVICE				PERMANENT FOOD FACILITIES				
			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								
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				x				48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				x				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used				x				50. Impoundment of unsanitary equipment or food			
			37. Vending machines								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
(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- Replace broken hot water faucet handle on handsink in wait station.

7- Some foods in containers on ice at cookline and near prep refrigerator: whole shell eggs, pooled eggs (51° F), cut cantaloupe, cut watermelon (65° F). Keep such potentially hazardous foods stored in mechanical refrigeration. Provide additional mechanical refrigeration if needed.

14- Wash, rinse and then sanitize long cutting board on prep refrigerator at least every 4 hours rather than at the end of the day.

14, 40- Some soiled cleaning rags observed on cutting board on prep refrigerator also on various prep counters. Soak used cleaning rags in container(s) of sanitizer in between uses.

29- Two unlabeled spray bottles observed on prep tables near food and near equipment—label all spray bottles as to contents (including water).

30- Relabel bulk food containers, and ice bucket, where needed.

34- a) Check sanitizer level in rinse cycle of dishwasher, with test papers, daily rather than once a week.

b) Obtain test papers for checking sanitizer (quaternary ammonia) level in sanitizer compartment of utensil sink.

35- Clean bottom of 2-door prep refrigerator of standing water. Repair leaking condenser drain line. Remove cloth towel on bottom of prep refrigerator; also cloth shelf liner on cart near cookline. Remove rag on floor below undercounter refrigerator at wait station—repair refrigerator if needed.

36- Ice scoop stored on cloth towel at ice bin in wait station.

38- Replace missing cover on overhead light in corner of kitchen.

39- Provide thermometer in 2-door prep refrigerator (40° F).

45- a) Repair damaged area of ceiling in corner of kitchen.

b) Clean floor, under equipment, of some food debris. Finish sealing concrete support under ice machine so as to be smooth and easily cleanable.

c) Provide a smooth, easily cleanable, non-absorbent floor in room being used as a bus station (near wait station).