

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

DBA/NAME Jitterbug Joe's		DATE 10/16/08
ADDRESS 9408 Midway, Durham, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 2659
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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	
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date 8/3/09				√			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√	
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures			√		√		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							38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							
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							44. Premises; personal/cleaning items; vermin-proofing							
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						
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.							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							√	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:

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
		Page 1 of 2

DBA/NAME Jitterbug Joe's	DATE 10/16/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed Half and Half at 48°F in thermal carafe at customer self service counter. Maintain at 41°F or below.
- 14- Observed painted pieces of plywood used as prep surfaces in utensil cleaning area. Provide approved easily cleanable, nonabsorbent surfaces for food prep (i.e.: white cutting boards).
- 30- Observed two pitchers of previously steamed milk (65°F and 68°F) in refrigerator under espresso machine. Reported facility does not re-steam milk and food handler was just "getting ready" to discard milk. Do not place leftover steamed milk in refrigerator. Discard immediately to prevent accidental re-steaming.
- 32- No labels on individually wrapped muffins, cookies, etc. sitting at front counter. Provide labels. See #32 on back of this form for required information.
- 35- Observed domestic fryer in back storage area. Reported fryer not used for customer orders. Remove domestic equipment from facility.
- 36- Observed in-use espresso utensils stored in container turbid water. Discontinue storing utensils in water. Store on/in easily cleanable, nonabsorbent surface. Observed coffee air pots stored on ground lined with cardboard. Remove cardboard. Store air pots on approved shelving.
- 39- No thermometers observed in prep refrigerator or espresso refrigerator. Provide. Note: Food handler reports thermometers buried behind food stored in refrigerator. Secure thermometers in warmest section of refrigerator (i.e.: top shelf by doors) so as to be clearly visible.
- 45- Clean floors in hard to reach areas (under shelves, equipment, etc.) to remove dust/miscellaneous debris.