

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

| | | | |
|---------------------------------------|-------------------|---|--|
| DBA/NAME Mondo Cafe | | DATE 12-7-09 | |
| ADDRESS 951 Nord Ave #1, Chico | | RECHECK DATE | |
| OWNER/OPERATOR | | SITE # 2712 | |
| 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 | | | | | | | 12. Proper procedures followed for returned and reservice of food | | | x |
| | | | Food Safety Certificate Exp Date <u>2-18-14</u> | | | | x | | | 13. Food in good condition, safe and unadulterated | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | FOOD FROM APPROVED SOURCES | | | | | | |
| x | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | | | | 15. Food obtained from approved source | | | |
| x | | | 3. No discharge from eyes, nose, and mouth | | | | x | | | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | |
| x | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | | x | 17. Compliance with Gulf Oyster Regulations | | | |
| | | | 5. Hands clean and properly washed; gloves used properly | | | x | | | x | | | | |
| | | | 6. Adequate handwashing facilities supplied & accessible | | | x | | | | SPECIAL PROCEDURES | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | x | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | |
| x | | | 7. Proper hot and cold holding temperatures | | | | | | 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 | | | | | | | WATER & WASTE WATER | | | |
| | x | | 10. Proper cooking time & temperatures | | | | x | | | 21. Hot and cold water available | | | |
| | 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 | | | | | | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | | OUT | | | | | | |
| 24. Person in charge present and performs duties | | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | | | | |
| 25. Personal cleanliness and hair restraints | | | | | | | 39. Thermometers provided and accurate | | | | | | |
| | | | | | | | 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 | | | | | | | x | | | | | | |
| 28. Fruits and vegetables washed as required. | | | | | | | x | | | | | | |
| 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 | | | | | | | x | | | | | | |
| EQUIPMENT/ UTENSILS/ LINENS | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | |
| 33. Nonfood contact surfaces clean and in good repair. | | | | | | | x | | | | | | |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | | x | | | | | | |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | | | | x | | | | | | |
| 36. Equipment, utensils and linens: Properly stored and used | | | | | | | x | | | | | | |
| 37. Vending machines | | | | | | | x | | | | | | |
| | | | | | | | 47. Signs posted; last inspection report available | | | | | | |
| | | | | | | | 48. Plan review required for new or remodel construction | | | | | | |
| | | | | | | | 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.

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: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Develop a written handwashing policy as to when employees are instructed to wash hands.
- 6- Provide a paper towel dispenser at handsink in front prep area.
- 12- Common container of brown sugar observed at self-serve coffee condiment bar.
- 14- Remove/ replace separating wood cutting board in front dispensing area.
- 14, 40- a) Soiled cleaning rags observed on espresso machine, also on prep table in back room. Do not use cleaning rags for wiping prep tables (general use) and then use the same cleaning rags for wiping down food processing equipment (ie: espresso machine, cutting board on prep refrigerator). Cleaning rags used for food processing equipment shall be used for no other purpose. Develop a policy for cleaning rag usage.
- b) Provide linen service for laundering cleaning rags rather than washing cleaning rags at laundromat.
- 27- Box of raw bacon stored on shelf above containers of vegetables in prep refrigerator—relocated during inspection.
- 28, 41- Provide an 18"x18" one-compartment food preparation sink with one integral drainboard within the next 90 days. Provide hot and cold running water from a mixing faucet at prep sink; route prep sink drain line to an indirect sewage connection (ie: floor sink).
- 32- Obtain ingredient lists for unpackaged pastries not made at Mondo Café.
- 33- Replace water damaged bottom panels in cabinets in front dispensing area.
- 34- Obtain test papers, for checking sanitizer level in sanitizer compartment of utensil sink.
- 35- Replace ripped door seal on undercounter milk refrigerator.
- 36- Replace hard to clean/ absorbent baskets and wood container used for storage of to go lids and utensils.
- 38- a) Replace missing end caps on overhead lights in back prep area.
- b) Provide adequate ventilation (ie: 200 CFM ceiling exhaust fan) in back prep/ cooking room within the next 90 days.
- 39- No digital probe thermometer available for checking temperatures of cooked foods. Obtain a digital probe thermometer to check final temperatures of cooked foods. No cooking observed during inspection.
- 44- a) Repair janitorial sink (ie: hot water shut off to sink) as needed.
- b) Provide a hanger for air drying/ storage of mop in between uses.
- c) Remove unused items and equipment in back prep area and behind restaurant so as to eliminate clutter and facilitate cleaning.
- d) Coats observed hanging on food storage shelves in back prep area.
- 45- a) Clean floors, in hard to reach areas, of food debris, residues, etc. Clean lower walls of residues, etc.
- b) Sheet vinyl flooring is worn/ missing in some areas—repair/ replace so that floor is smooth, easily cleanable and in good repair.
- c) Remove rugs on floor in restroom and in back prep area.
- 48- Submit plans to this Dept. prior to remodel/ installation of prep sink and ceiling exhaust fan. Contact City of Chico Building Dept. for their requirements.
- 49- New owner shall submit application and fee for Permit to Operate.