

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

DBA/NAME Mondo Cafe		DATE 9- 8-08	
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
			1. Demonstration of knowledge; food safety certification			x				12. Proper procedures followed for returned and reservice of food			x
Food Safety Certificate Exp Date _____						x				13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						x				14. Food contact surfaces: clean and sanitized			
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
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			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
			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							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						x
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x
25. Personal cleanliness and hair restraints							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						x
27. Food separated and protected						x	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						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							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						x	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 indicated 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:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate available at facility at time of inspection. Fax copy of food safety certificate to this Dept.
- 5, 6- Replace basket, used to hold paper towels at hand sink with a paper towel dispenser which holds the towels securely, allowing one towel to be removed at a time. Food handler observed washing hands at utensil sink rather than hand sink. Food handler observed touching face then resuming work without washing hands.
- 12- Common container of brown sugar observed at self-serve coffee condiment bar.
- 30, 36- Opened bulk bag of oats observed on shelf in back prep area. Scoops, in bulk food containers, observed lying in foods—store with handles sticking up out of the food. Replace hard to clean/ absorbent baskets and wood container used for storage of to go lids and utensils.
- 33- Clean shelves, especially in cabinets at front dispensing area, of dust accumulation, dried residues, etc.
- 34- Obtain test papers, for checking sanitizer level in sanitizer compartment of utensil sink.
- 35- Remove hard to clean mosaic tile table observed in prep area. Remove/ replace domestic equipment (ie: clam shell grill).
- 38- Replace missing end caps on overhead lights in back prep area.
- 39, 27- No probe thermometer available for checking temperatures of (cold) potentially hazardous foods. Obtain probe thermometer to check food temperatures (ie: milk at self serve coffee condiment bar, delivery temperatures).
- 40- Some used cleaning rags observed in various locations—store used cleaning rags in labeled container of sanitizer in between uses.
- 41- Repair leaking utensil sink drain line.
- 44- a) Repair non-functioning janitorial sink (ie: water shut off to sink) so that sink can be used—mop bucket is currently being emptied out behind facility.
Note: A janitorial floor basin may be installed in place of the janitorial sink.
b) Jar of home made mango salsa (reportedly belongs to owner) observed in refrigerator—will be removed today.
- 45- Clean floors, in hard to reach areas, of food debris, residues, etc. Clean lower walls of residues, etc. Resecure flooring, where floor has peeled away from wall (ie: near back door). Seal seams where separating (remove tape on floor).