

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

DBA/NAME <i>Cafe Mondo</i>	DATE <i>8-14-06</i>
ADDRESS <i>951 Nord Ave #1, Chico</i>	RECHECK DATE
OWNER/OPERATOR	SITE # <i>2712</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <i>1 day</i>
INVENTORY TYPE <i>16F-23</i> SERVICE <i>01</i> TIME	CORRECT MINOR VIOLATIONS BY: <i>30 days</i>
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>	PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	X		1, 11 - a) no probe thermometer (range 0°-220°F) available for checking cold food temperatures b) milk at self serve coffee bar temperatures: whole milk (48°-57°F), non-fat milk (51°F), soy milk (64°F). Check temperature of milk at least every 2 hours using probe thermometer c) whole shell eggs observed on prep table — place eggs back into refrigerator if food preparation is interrupted (food handler reports changing tasks briefly).
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display		X	
10	Food Labeling		X	
11	Thermometer	X		
12	Handwashing	X		9 - obtain & ingredient lists from providers of pastries — ingredient lists should be readily available 10 - no English labels on packaged tea (from Argentina) 12 - food handlers observed touching face, hair then resuming work without washing hands 18 - clean equipment (ie: inside of ice machine, door seal on milk refrigerator) as needed to remove residues. Defrost freezer. 24 - used cleaning rags observed on counter near under espresso machine
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils		X	
20	Utensil Storage			
21	Vermis			
22	Chemical Hazards			
23	Spills Storage			
24	Wiping Rags		X	
25	Water		X	
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St
P. O. Box 5364
Chico, CA 95927
(530) 891-2727
FAX (530) 895-6512

7 County Center Dr
Oroville, CA 95965
(530) 538-7281
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R.E.H.S.

K Haas

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Wendy Ward

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26 - repair leaking/loose utensil sink faucet.
25 - provide water at janitorial sink faucet
19 - ^{who wrapped} single use cups, lids stored in hard to clean/unfinished wood box on counter
29 - clean cabinets, counter in front dispensing area of coffee grounds, residues, etc. Clean shelves in back prep area of residues, dust accumulation
26 - Route coffee drip tray drain line to an indirect sewage connection rather than a bus tub
31 - Clean ^{up} floor of residues (ie: below utensil sink). Raise ice machine drain line up off of floor so as to facilitate cleaning.
 Replace damaged flooring - flooring is peeling away from cabinets (core base) in front dispensing area, split and separating at floor seams and appears difficult to clean
34 - replace missing end caps on lights in back prep area
38 - no food safety certificate available at time of inspection

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 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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REHS of inspection

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