

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

<b>DBA/NAME</b> Mondo Cafe		<b>DATE</b> 4-2-09	
<b>ADDRESS</b> 951 Nord Ave #1, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2712	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days	

See reverse side for the California Retail Food 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. FSC Exp. Date:			X	x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X		X		17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>								X		18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			X		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				<b>WATER &amp; WASTE WATER</b>						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			X
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
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							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.						<b>PHYSICAL FACILITIES</b>							
27. Food separated and protected						41. Plumbing: Plumbing in good repair, proper backflow devices							
28. Fruits and vegetables washed as required.						42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used						43. Toilet facilities: properly constructed, supplied, cleaned							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						44. Premises; personal/cleaning items; vermin-proofing							
30. Food properly stored; food storage containers identified						X	<b>PERMANENT FOOD FACILITIES</b>						
31. Consumer self-service facilities properly constructed and maintained						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
32. Food properly labeled & honestly presented						46. No unapproved private homes/ living or sleeping quarters							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
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						X	51. Permit Suspension						
						52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See page 2

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:** mailed

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate available during inspection.
- 5- Food handler observed touching face then resuming work without washing hands. Observed food handler wearing nail polish without wearing gloves when handling food.
- 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.
- 7- Whole milk at self serve counter found at 48°F.
- 23- Observed a live cockroach on wall in prep room. Observed can of Raid under mop sink. Use only approved pesticides and work with licensed pest control to eradicate pests.
- 30- Open bag of sugar observed sitting on a box sitting on floor in prep room.
- 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.
- 36- Observed cutting board on floor holding back door open.
- 44- Repair non-functioning janitorial sink (i.e.: water shut off to sink) so that sink can be used –mop bucket currently being emptied out in utensil wash sink.  
Note: A janitorial floor basin may be installed in place of the janitorial sink.
- 45- Repair/replace floor where pieces are missing.