

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

<b>DBA/NAME</b> Café Culture		<b>DATE</b> 8-28-09	
<b>ADDRESS</b> 931 W 5 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2718	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _2-10-14_____				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>FOOD FROM APPROVED SOURCES</b>							
x			2. Communicable disease; reporting, restrictions & exclusions				x			14. Food contact surfaces: clean and sanitized			x
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x		x		16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly					x		17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								x		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	x		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			
			9. Proper cooling methods			x	<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			x				21. Hot and cold water available	x	x	x
x			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
						x				22. Sewage and wastewater properly disposed			
						<b>VERMIN</b>							
						x				23. No rodents, insects, birds, or animals			
						<b>OUT</b>							
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</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			x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			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			x
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>PERMANENT FOOD FACILITIES</b>							
			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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										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			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  
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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Uncovered employee coffee cup observed on prep table.
- 6- Kitchen hand sink obstructed by prep table.
- 7- Half and half (57° F) on counter at self-serve coffee area—discarded at time of inspection. Use probe thermometer to check temperatures of cold (and hot) held foods—check temperatures at least every 2 hours.
- 10- Final temperatures of cooked foods reportedly not always being checked—use probe thermometer to check final temperatures of cooked foods.
- 14- Cutting board on prep refrigerator reportedly sanitized at the end of the day. Clean and then sanitize cutting board at least every 4 hours of continuous use.
- 21- Hot water 98° F at utensil sink faucet at beginning of inspection—hot water heater adjusted during inspection—hot water 127° F by end of inspection.
- 30- Opened bulk bag of rice observed on shelf in storeroom. Containers of spices, foods stored in unfinished wood and cardboard boxes in storeroom—provide easily cleanable, non-absorbent containers for such storage.
- 35, 9- Tomato chutney reportedly cooked then cooled in prep refrigerator—provide a commercial storage refrigerator designed for cooling of cooked foods if cooked foods (like chutney) are to be cooled and served cold (tomato chutney reportedly may be cooked and served hot).
- 36- Absorbent cloth liner observed in silverware/ utensil bin—remove.
- 39- Obtain a digital probe thermometer for checking food temperatures, including final temperature of thin cooked foods (like scrambled eggs).  
Note: Dial type probe thermometer available for use at this time.
- 41- Remove/ replace green garden hose used as a drain line for espresso machine.
- 44- a) Front door left open.  
b) Organize items in back storeroom/ pantry. Organize items (chemicals, personal items, food containers) stored on shelves below coffee counter.
- 45- Resecure loose floor coving in storage area.