

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

DBA/NAME Coco Caffee		DATE 9/21/07	
ADDRESS 1722 Mangrove Avenue, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2727	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 24 hours	

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							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES			
			7. Proper hot and cold holding temperatures			√				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
			9. Proper cooling methods				19. Consumer advisory provided for raw or undercooked foods						
			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding				20. Licensed health care facilities/ public & private schools; prohibited foods not offered						
			MAJOR VIOLATION CHECK ONLY							WATER/HOT WATER			
										21. Hot and cold water available Temp			
										LIQUID WASTE DISPOSAL			
										22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
										SUPERVISION			
						OUT				39. Thermometers provided and accurate			
										40. Wiping cloths: properly used and stored			
										PERSONAL CLEANLINESS			
										41. Plumbing: Plumbing in good repair, proper backflow devices			
										GENERAL FOOD SAFETY REQUIREMENTS			
										42. Garbage and refuse properly disposed; facilities maintained			
										43. Toilet facilities: properly constructed, supplied, cleaned			
										44. Premises; personal/cleaning items; vermin-proofing			
										PERMANENT FOOD FACILITIES			
										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
										46. No unapproved private homes/ living or sleeping quarters			
										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
										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			
										NON-PERMANENT FOOD FACILITIES			
										53. Mobile food facilities			
										54. Temporary food facilities			

Reinspection fees will be charged for all subsequent reinspection 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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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