

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

DBA/NAME Coco Caffe		DATE 9/5/07	
ADDRESS 1722 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 3+ days	
OWNER/OPERATOR		SITE # 2727	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected on site	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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 checked="" 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			
			SUPERVISION							WATER/HOT WATER			
			24. Person in charge present and performs duties						√	21. Hot and cold water available Temp			
			PERSONAL CLEANLINESS						√	LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints						√	22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS							VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			√
			27. Food separated and protected							OUT			
			28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate			
			29. Toxic substances properly identified, stored, used			√				40. Wiping cloths: properly used and stored			
			FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES			
			30. Food properly stored; food storage containers identified							41. Plumbing: Plumbing in good repair, proper backflow devices			√
			31. Consumer self-service facilities properly constructed and maintained							42. Garbage and refuse properly disposed; facilities maintained			
			32. Food properly labeled & honestly presented							43. Toilet facilities: properly constructed, supplied, cleaned			
			EQUIPMENT/ UTENSILS/ LINENS							44. Premises; personal/cleaning items; vermin-proofing			√
			33. Nonfood contact surfaces clean and in good repair.			√				PERMANENT FOOD FACILITIES			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				46. No unapproved private homes/ living or sleeping quarters			
			36. Equipment, utensils and linens: Properly stored and used			√				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			37. Vending machines							47. Signs posted; last inspection report available			
			38. Adequate ventilation and lighting; designated areas, use							48. Plan review required for new or remodel construction			
			FOOD STORAGE/ DISPLAY/ SERVICE							49. Permits Available			
			30. Food properly stored; food storage containers identified							50. Impoundment of unsanitary equipment or food			
			31. Consumer self-service facilities properly constructed and maintained							51. Permit Suspension			
			32. Food properly labeled & honestly presented							52. Other			
			EQUIPMENT/ UTENSILS/ LINENS							NON-PERMANENT FOOD FACILITIES			
			33. Nonfood contact surfaces clean and in good repair.			√				53. Mobile food facilities			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							54. Temporary food facilities			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				R.E.H.S.			
			36. Equipment, utensils and linens: Properly stored and used			√				RECEIVED BY:			
			37. Vending machines							Page 1 of 2			
			38. Adequate ventilation and lighting; designated areas, use										

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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