

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

DBA/NAME Jamba Juice		DATE 8-13-08	
ADDRESS 201 Broadway, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2744	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
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 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						x	12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date <u>7-24-11</u>				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			x
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			29. Toxic substances properly identified, stored, used			x				42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified			x				43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			x
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			36. Equipment, utensils and linens: Properly stored and used			x				47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			x

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 indicted violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY: mailed/ faxed
		Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Some food handlers observed beginning work without washing hands.
- 6- No paper towels in dispenser at handsink—towel dispenser filled with napkins during inspection. Packages of paper towels observed in supply storage area.
- 14- a) No effective sanitizer concentration detected in sanitizer compartment in utensil sink. Food handlers unaware of test papers for checking sanitizer concentration or required sanitizer level for sanitizing dishes. Concentration of sanitizer from dispenser at sink is too low—manager called to obtain more sanitizer during inspection.
- 29- Spray bottles of chemicals stored on handsink. Containers of chemicals stored on shelves above cups in storeroom in basement.
- 30- Provide handled scoops, rather than plastic cups for dispensing bulk foods. Label/ relabel bulk food containers where needed.
- 35- Repair leaking juice machine.
- 36- Ice scoop stored directly on top of ice machine—placed in ice bucket during inspection.
- 39- Replace missing thermometers in 3-door storage refrigerator (41° F) and in undercounter refrigerator (40° F).
- 40- Used cleaning rags observed in empty sanitizer bucket on utensil sink drainboard during inspection.
- 41- Repair broken/ leaking faucet at handsink so that handsink is available for use. Small one-compartment sink in front dispensing area is reportedly being used for handwashing.
- 44- Backpack observed on dunnage rack with boxes of food.
- 45- a) Clean floors, under equipment and in both front and back prep areas of sticky residues, misc. food debris. Clean walls, around utensil sink, of residues etc.
- b) Repair damaged area of wall above shelf at utensil sink.
- 52- Remove/ relocate fly light which is currently on wall directly above prep/ utensil sink.

Note: Provide a copy of manufacturer's (written) cleaning procedure for orange juice machine to this Dept.