

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Has Beans		DATE 9/20/06
ADDRESS 501 Main St., Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2786
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 2 weeks
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	1) Observed half & half 48°F in air pot at self-service counter. Check temperature of the half & half every 2 hours with probe thermometer. 8) Observed bags of fruit stored in milk crates on floor at front counter. Store these at least 6 inches off the ground. 11) Replace inaccurate probe thermometer. No thermometer observed in storage freezer. 16) No sanitizer test strips available for testing sanitizer levels when washing utensils. 18) Defrost storage freezer to remove frost buildup. Clean inside ice machine to remove black residues. 20) Clean cups at front counter area, used to store spoons and other utensils, to remove dust. 22) Label the spray bottle (currently labeled "Killer") as to actual contents. 24) Observed 3 soiled wiping rags on counter in front dispensing area. Provide additional sanitizer bucket in front area if needed. Low sanitizer level detected in sanitizer bucket in back prep area. 29) Seal all unfinished wood food storage shelves in office area. Clean upper shelves of pastry display case to remove dust. 31) Clean floors in hard to reach areas under ice machine, storage freezer and under counter refrigerator, to remove dust/food debris. 34) Replace missing lights in back prep area. 38) No food safety certificate available. Fax, or mail, copy of current food safety certificate for a person currently employed at this facility. Include name of facility with the certificate. 39) No hand washing sign observed in the restroom.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Hand washing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs		X	
40	Other			

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 checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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RECEIVED BY: Mailed 9/21/06
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