

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME CR Beans Espresso		DATE 4/10/07
ADDRESS 1835 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2796
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
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			11- Replace broken thermometer in right side prep refrigerator. 16- Food handler reports utensil cleaning procedure of wash/sanitize. Proper procedure is wash/rinse/sanitize using three compartments of utensil sink. 18- Observed packing tape securing handle to prep refrigerator. Remove tape and repair properly to facilitate cleaning. Clean ice bin to remove beverage residues. 20- Observed spoons used to scoop milk foam stored in container of still water by espresso machine. Observed ice scoop stored directly on top of ice bin and two ice scoops stored on cardboard boxes in room housing ice machine. Store all ice scoops in easily cleanable containers. 27- Observed stack of paper towels on window ledge by hand sink. Store all paper towels used for hand washing in available sanitary paper towel dispenser. 31- Clean floor sink under utensil sink to remove accumulated residues. Notes: Amanda Beaver passed ServSafe examination 3/18/07. Muffins/cookies/pastries, etc. obtained from Cal Java. Obtain ingredient lists for all baked goods sold at this facility.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
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			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
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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R.E.H.S.
RECEIVED BY: Signed 4/10/07
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