

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

<b>DBA/NAME</b> Java Detour		<b>DATE</b> 12/2/08
<b>ADDRESS</b> 1055 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2800
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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			√			√	12. Proper procedures followed for returned and service of food			
			Food Safety Certificate Exp Date NOT AVAILABLE							13. Food in good condition, safe and unadulterated		√	√
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			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		√	√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	10. Proper cooking time & temperatures						√	<b>WATER &amp; WASTE WATER</b>			
		√	11. Proper reheating procedures for hot holding							21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							√			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
										23. No rodents, insects, birds, or animals			√
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							<b>PHYSICAL FACILITIES</b>			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used			√				42. Garbage and refuse properly disposed; facilities maintained			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented			√				<b>PERMANENT FOOD FACILITIES</b>			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			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			√				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			36. Equipment, utensils and linens: Properly stored and used			√				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			

<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>		
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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 2

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.

7, 8, 13- Observed three open #10 cans of coffee syrups (72°F-73°F) made from fresh milk and labeled "Keep Refrigerated Once Opened" stored on counter at room temperature. This facility is not following the "time only" operational procedures submitted to this Department 6/23/06. REPEAT VIOLATION.

Note: Food handler reports two cans opened at 1pm; opening time of white mocha can unknown. White mocha discarded to trash during inspection; other two cans labeled with discard time of 5pm during inspection.

7, 35- Observed foods in all three under counter refrigerators at 43°F-45°F (air temperatures 40°F-41°F). Adjust/repair units to maintain foods at 41°F or below.

14- Reported pumps used for fresh milk syrups are not washed/rinsed/sanitized every four hours. Properly clean pumps every four hours or provide additional pumps to use when syrups are changed out.

14, 36- Observed pitcher used to fill ice caddy stored in ice machine with handle in ice. Discontinue storage of pitcher in ice machine. Observed wet blender pitchers stacked on shelf over utensil sink. Ensure pitchers are completely dry before stacking.

23, 44- Observed several flies on pumps, espresso wands and counters in facility and back door standing open on arrival. Keep door closed or provide screened door to prevent entrance of flies.

29- Observed unlabeled chemical spray container (blue liquid) sitting by espresso machine. Label as to contents.

32- No ingredient lists available for pastries/Panini sandwiches obtained from Ono foods. Provide.

35- a) Breakfast bagels and croissants—made with egg, cheese and bacon or ham—are assembled as needed in morning. Reported ingredients are stored on counter in pan of ice during breakfast hours (6am-10am). Discontinue storing potentially hazardous foods at room temperature. Provide approved mechanical refrigeration (prep refrigerator), prepare breakfast bagels/croissants in bulk and refrigerate/re-heat as needed or pre-portion ingredients and store in refrigerator until needed.

**This facility shall discontinue service of breakfast sandwiches if unable to meet these requirements.**

b) Clean inside ice machine to remove pink residues and ice caddy to remove beverage and black residues.

35, 41- Observed ice caddy to be draining directly onto floor. Provide approved method of drainage to floor sink.

36- Observed espresso utensils/thermometer stored in still water in dipper-well. Store utensils with water running.

40- No detectable sanitizer in sanitizer bucket. Obtain sanitizer testing strips and test to ensure sanitizer in sanitizer bucket is maintained at 100 ppm.

45- Observed missing/damaged laminate throughout facility. Repair/replace to be smooth and easily cleanable. Clean floor around water heater to remove black residues/coffee grounds and both floor sinks to remove accumulated black residues. Observed food handlers wringing wiping rags and washing blender pitchers directly over floor and standing water on floor throughout facility. Wring wiping rags over sanitizer bucket and clean utensils at utensil sink to maintain floor in dry condition.

