

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

<b>DBA/NAME</b> Jamba Juice		<b>DATE</b> 4-30-09	
<b>ADDRESS</b> 2027 Forest Ave., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2856	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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. FSC Exp. Date:			X			X	12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated					
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized					
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source					
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations					
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & HACCP Plan					
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		X	9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>								
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available					
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
							X			23. No rodents, insects, birds, or animals					
							<b>OUT</b>								
<b>SUPERVISION /PERSONAL CLEANLINESS</b>															
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							<b>OUT</b>	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							<b>X</b>	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							<b>PHYSICAL FACILITIES</b>								
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices								
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned								
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing								
30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>								
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							<b>X</b>	
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available								
36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food								
37. Vending machines							51. Permit Suspension								
							52. Other								

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 1- No food safety certificate available. Obtain certificate within 60 days and send a copy to our office at 202 Mira Loma, Oroville, 95965.
- 38- Observed uncovered lights above serving counter and open ice cream case. Provide covers for lights.
- 39- Provide digital probe thermometer instead of dial type.
- 45- Clean floor in hard to reach areas and especially under counter with mixers.

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:** Mailed / faxed

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