

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

DBA/NAME Beatnik's Cafe		DATE 12-10-09
ADDRESS 1387 E 8 th St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2861
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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		
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 8-12-13						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source					
			5. Hands clean and properly washed; gloves used properly					x			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					
TIME & TEMPERATURE RELATIONSHIPS																	
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan					
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods					
			9. Proper cooling methods					x	WATER & WASTE WATER								
			10. Proper cooking time & temperatures					x	x			21. Hot and cold water available					
			11. Proper reheating procedures for hot holding			x	x	x	x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								OUT	
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate									
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								x	
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices									
27. Food separated and protected								42. Garbage and refuse properly disposed; facilities maintained									
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned									
29. Toxic substances properly identified, stored, used								44. Premises; personal/cleaning items; vermin-proofing								x	
FOOD STORAGE/ DISPLAY/ SERVICE																	
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								x	
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters									
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT									
EQUIPMENT/ UTENSILS/ LINENS																	
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:

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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handler observed touching face, etc. then resuming work without washing hands. Develop a written handwashing policy as to when employees are instructed to wash hands.
- 7,9- Hash brown potatoes (56° F), bacon/ sausage mix (54° F) in top of prep refrigerator (refrigerator air temperature 41° F). Frittata (49° F) in display refrigerator (refrigerator air temperature 41° F). Cool cooked foods completely (to 41° F) in storage refrigerator before placing in prep or display refrigerator.
- 9- Chicken soup/ stock observed in large (approximately 2 gal), covered cooking pot in storage refrigerator—transfer such foods into shallow pans, or small containers (1/2 gal or less) and leave uncovered to cool.
- 10, 35- BBQ (used outside in back of facility) reportedly sometimes used for cooking/ heating soups. Use BBQ only to cook meats over direct flame. Do not use BBQ to heat containers of food (like soup).
- 11- Soup (71° F) in steam table—reheated during inspection.
- 27- Boxes of whole, shell eggs observed on shelf above beer keg in storage refrigerator.
- 30- Do not reuse hard to clean cardboard boxes for storage of packages of food in freezer—provide washable, non-absorbent containers for such storage if needed.
- 33- Clean cabinets and shelves (ie: under rubber netting) of sticky residues and some dust/ etc in front dispensing area.
- 35- Clean major equipment (ie: ice machine, microwave oven) of some residues, etc.
- 38- Using oven, under hood, for cooking of raw meats will be accepted on a performance basis for current owner.
Note: It is understood that Type I hood is not being installed in kitchen at this time. Stove observed stored in side (storage) area at this time.
- 40- Develop a written procedure for cleaning rags used for food contact surfaces (ie: cleaning rags stored in container of sanitizer in between uses).
- 44- a) Provide a hanger for drying/ storage of mop in between uses.
b) Organize items stored on shelving unit near 3-door freezer.
- 45- Clean walls (ie: near hood) of some residues. Clean floors, in hard to reach areas, of dust accumulation, misc. debris, etc.