

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

DBA/NAME Peet's Coffee & Tea		DATE 7-8-09	
ADDRESS 145 Main St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2864	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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: 6-12-12						x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES															
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x
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															
x			7. Proper hot and cold holding temperatures								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			
		x	9. Proper cooling methods								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered			
		x	10. Proper cooking time & temperatures						WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available			
									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															
25. Personal cleanliness and hair restraints															
26. Adequate ventilation and lighting; designated areas, use															
27. Thermometers provided and accurate															
28. Wiping cloths: properly used and stored															
GENERAL FOOD SAFETY REQUIREMENTS															
29. Plumbing: Plumbing in good repair, proper backflow devices															
30. Garbage and refuse properly disposed; facilities maintained															
31. Toilet facilities: properly constructed, supplied, cleaned															
32. Premises; personal/cleaning items; vermin-proofing															
33. Approved thawing methods used, frozen food maintained frozen.															
34. Food separated and protected															
35. Fruits and vegetables washed as required.															
36. Toxic substances properly identified, stored, used															
FOOD STORAGE/ DISPLAY/ SERVICE															
37. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
38. No unapproved private homes/ living or sleeping quarters															
39. Food properly stored; food storage containers identified															
40. Consumer self-service facilities properly constructed and maintained															
41. Food properly labeled & honestly presented															
EQUIPMENT/ UTENSILS/ LINENS															
42. Signs posted; last inspection report available															
43. Nonfood contact surfaces clean and in good repair.															
44. Plan review required for new or remodel construction															
45. Warewashing facilities: Adequate, maintained, properly used, test strips available															
46. Permits Available															
47. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity															
48. Impoundment of unsanitary equipment or food															
49. Equipment, utensils and linens: Properly stored and used															
50. Permit Suspension															
51. Vending machines															
52. Other															

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 5- Food handler observed touching face/ hair then resuming work without washing hands.
- 14- Wash, rinse and then sanitize blender pitchers at least every 4 hours rather than just at the end of the day.
- 36- Ice scoop stored directly on top of microwave oven.
- 40- Use available test papers to check sanitizer level in cleaning rag containers.
- 44- Provide a hanger for drying/ storage of mop in between uses.
- 45- Repair damaged area of floor/ lower wall at rolling ice bin alcove; also missing cove base tiles at floor/ cabinet juncture near undercounter milk refrigerator.

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/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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