

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

DBA/NAME Peet's Coffee & Tea		DATE 2-17-10	
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: 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: 6-1-12						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					
			4. Proper eating, tasting, drinking or tobacco use					x	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					
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						x			WATER & WASTE WATER					
		x	11. Proper reheating procedures for hot holding						x						21. Hot and cold water available		
									x			VERMIN					
											22. Sewage and wastewater properly disposed						
								OUT									OUT
SUPERVISION /PERSONAL CLEANLINESS																	
			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					
			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			x		
			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						x			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.						x			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						x			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
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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid observed on employee's drink cup (on shelf in back prep area).
- 29- Spray bottles of chemicals observed on utensil sink drainboard; light bulbs, pens and white board cleaner (chemicals) stored on ice machine—items removed during inspection. Provide additional shelf/ storage space for these items.
- 33- a) Clean cabinets, counters in hard to reach areas of some food debris/ residues.
b) Refinish worn cabinet shelves (in front dispensing area) and loose front panel on drawer (in bulk coffee sales area) so as to be smooth, easily cleanable and in good repair.
- 35- a) Refinish inside bottom shelf of milk storage refrigerator where paint is chipped/ worn off, so as to be easily cleanable and in good repair.
b) Remove towel in bottom of undercounter milk refrigerator. Finish repairing refrigerator as needed.
- 40- Completely immerse cleaning rags in sanitizing solution in cleaning rag containers—cleaning rags observed piled in containers above sanitizer level.
- 41- Repair leaking faucet at utensil sink—remove rag around faucet.
- 44- Employee's lunches/ personal food observed on different shelves in milk storage refrigerator. Provide a designated storage area for employee's lunches, so that employee's food is stored separately from food for customers.
- 45- Replace missing and cracked floor and cove base tiles in front dispensing area.