

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

DBA/NAME Café Flo		DATE 6-30-09	
ADDRESS 365 E 6 th St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2870	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 14 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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:									12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated					
			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized					x
			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES								
x			5. Hands clean and properly washed; gloves used properly									15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible					x				16. Shell stock with completed tags, in good condition, properly stored/displayed					
TIME & TEMPERATURE RELATIONSHIPS																	
			7. Proper hot and cold holding temperatures									17. Compliance with Gulf Oyster Regulations					
			8. Time as a public health control: Proper procedures & records									18. Compliance with variance, specialized process, & HACCP Plan					
			9. Proper cooling methods									19. Consumer advisory provided for raw or undercooked foods					
x			10. Proper cooking time & temperatures						WATER & WASTE WATER								
			11. Proper reheating procedures for hot holding									20. Licensed health care facilities/ public & private schools: prohibited foods not offered					
									VERMIN								
									21. Hot and cold water available								
									22. Sewage and wastewater properly disposed								
									23. No rodents, insects, birds, or animals								
								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								
26. Approved thawing methods used, frozen food maintained frozen.									40. Wiping cloths: properly used and stored								
27. Food separated and protected									PHYSICAL FACILITIES								
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								
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									PERMANENT FOOD FACILITIES								
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									SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
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								

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 6- Finish replacing stripped hot water faucet at front handsink so as to provide warm water for handwashing.
 - 14- a) Clean (with hot, soapy water) and then sanitize steaming wand after each use rather than just wiping with sanitizer.
b) Wash, rinse and then sanitize cutting board in front dispensing area rather than rinsing at hand sink then sanitizing cutting board.
 - 41- Finish repairing leaking drain lines, at utensil sink and hand sink in front dispensing area, remove containers of water under drain line.
 - 45- Refinish worn areas of wall in back utensil washing room where paint is peeling off wall so as to be smooth, easily cleanable, non-absorbent and in good repair.
- Notes: a) Handwashing policy has been developed and posted.
b) New glass door display refrigerator is for display/ storage of non-potentially hazardous foods only (indicated by manufacturer's data plate on side of refrigerator). OK to use this refrigerator for display/ storage of bottled beer, cans of soda pop (which are non-potentially hazardous foods).

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 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 1
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