

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

DBA/NAME <i>Cafe Flo</i>	DATE <i>10-9-07</i>
ADDRESS <i>365 E 16th St, Chico</i>	RECHECK DATE
OWNER/OPERATOR	SITE # <i>2870</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <i>16F-23</i>	SERVICE <i>03</i>
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the 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		COS	MAJ	OUT		IN	N/O	N/A		COS	MAJ	OUT		
			1. Demonstration of knowledge; food safety certification								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					
			4. Proper eating, tasting, drinking or tobacco use								Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):					
			PREVENTING CONTAMINATION BY HANDS													
			5. Hands clean and properly washed; gloves used properly								FOOD FROM APPROVED SOURCES					
			6. Adequate handwashing facilities supplied & accessible								15. Food obtained from approved source					
			TIME AND TEMPERATURE RELATIONSHIPS									16. Shell stock with completed tags, in good condition, properly stored/displayed				
			7. Proper hot and cold holding temperatures								17. Compliance with Gulf Oyster Regulations					
			8. Time as a public health control: Proper procedures & records								CONFORMANCE WITH APPROVED PROCEDURES					
			9. Proper cooling methods								18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			10. Proper cooking time & temperatures								CONSUMER ADVISORY					
			11. Proper reheating procedures for hot holding								19. Consumer advisory provided for raw or undercooked foods					
			<i>Partial reinspection</i>								HIGHLY SUSCEPTIBLE POPULATIONS					
											20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
											WATER/HOT WATER					
											21. Hot and cold water available Temp					
											LIQUID WASTE DISPOSAL					
											22. Sewage and wastewater properly disposed					
											VERMIN					
											23. No rodents, insects, birds, or animals					
			SUPERVISION													
			24. Person in charge present and performs duties								39. Thermometers provided and accurate					
			PERSONAL CLEANLINESS													
			25. Personal cleanliness and hair restraints								PHYSICAL FACILITIES					
			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					
			FOOD STORAGE/DISPLAY/SERVICE									PERMANENT FOOD FACILITIES				
			30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
			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					
			38. Adequate ventilation and lighting; designated areas, use								52. Other					
											NON-PERMANENT FOOD FACILITIES					
											53. Mobile food facilities					
											54. Temporary food facilities					

Rainspection 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
www.buttecounty.net/publichealth/

R.E.H.S. *K. Hagg*
RECEIVED BY: *Dustin [Signature]*
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