

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

<b>DBA/NAME</b> Dutch Bros. Coffee		<b>DATE</b> 12/7/07	
<b>ADDRESS</b> 480 E. Park Ave., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2872	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days	

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	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				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date <u>6/24/08</u>				X			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
X			2. Communicable disease; reporting, restrictions & exclusions				X			15. Food obtained from approved source			
X			3. No discharge from eyes, nose, and mouth						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			4. Proper eating, tasting, drinking or tobacco use						X	17. Compliance with Gulf Oyster Regulations			
X			5. Hands clean and properly washed; gloves used properly						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			6. Adequate handwashing facilities supplied & accessible						X	19. Consumer advisory provided for raw or undercooked foods			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>SPECIAL PROCEDURES</b>						
X			7. Proper hot and cold holding temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	8. Time as a public health control: Proper procedures & records						X	21. Hot and cold water available Temp >120°F			
		X	9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				<b>LIQUID WASTE DISPOSAL</b>						
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
							X			23. No rodents, insects, birds, or animals			
							<b>OUT</b>						
<b>24. Person in charge present and performs duties</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
<b>25. Personal cleanliness and hair restraints</b>							<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>27. Food separated and protected</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>47. Signs posted; last inspection report available</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>49. Permits Available</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>50. Impoundment of unsanitary equipment or food</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>51. Permit Suspension</b>						
<b>37. Vending machines</b>							<b>52. Other</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 14) Wash, rinse and sanitize espresso pitchers and spoons at least every 4 hours rather than rinsing with hot water throughout the day and washing at night.
- 36) Observed coffee stirring spoons stored in a cup of still water. See reverse of this form for proper storage of in-use utensils.

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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**R.E.H.S.**

**RECEIVED BY: Mailed 12/10/07**