

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

DBA/NAME Hideaway Cafe		DATE 5-28-08	
ADDRESS 300 Broadway #3-C, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2893	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 _____							13. Food in good condition, safe and unadulterated			x
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly		x	x			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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							21. Hot and cold water available			x
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
										23. No rodents, insects, birds, or animals			x
						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						x	39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected						x	PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.						x	41. Plumbing: Plumbing in good repair, proper backflow devices						x
29. Toxic substances properly identified, stored, used						x	42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
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						x
32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.						x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	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:

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
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate available at time of inspection. Fax copy of food safety certificate to this Dept. (include name of facility on fax).
- 4- No lid observed on employee's drink glass.
- 5- Food handler observed with fingernail polish on—not wearing disposable gloves. Food handler observed touching hair then equipment without washing hands.
- 13- Leftover soup is reportedly cooled then reheated for use the next day. Leftover soup reportedly can be cooled and reheated for a couple of days. Cool and reheat leftovers once—discard if there are leftovers remaining at the end of that day. Recommend cooking only enough soup for use for one day rather than cooling and reheating leftover soup.
- 14, 34- a) Water in sink compartments (sink set up for dishwashing) temperature ranged from approximately 85° - 95° F. Change out water when water temperature falls below 100° F. Sanitizer level in sanitizing compartment of utensil sink was low. Obtain additional container of sanitizer and sanitizer test papers. Check sanitizer level/ concentration in sanitizing compartment of utensil sink.
- b) Some food debris (dried tomato seeds) observed on base of slicer. Obtain brush for cleaning hard to reach areas of slicer.
- c) Cutting boards are reportedly cleaned and sanitized at the end of the day; cutting boards are wiped with dry towel then sanitized during the day. Wash, rinse and then sanitize cutting boards at least every 4 hours (during the day) as well as at the end of the day.
- d) Soiled knives observed stored between prep refrigerator and prep table.
- 21- No hot water available at food prep sink.
- 25- Food handler observed not wearing apron at time of inspection.
- 27- Temperature of potentially hazardous foods reportedly not checked at time of delivery.
- 28- Wash produce in food prep sink rather than in hand sink.
- 29- Some chemicals stored on shelf above coffee cup lids in storeroom. Coffee maker cleaner observed on shelf near coffee filters, coffee in prep area. Some spray bottles of chemicals observed without labels.
- 33- Clean shelves of some dust accumulation, etc.
- 35- Clean equipment (ie: ice machine) of some residues, etc. Replace split seals on undercounter refrigerator.
- 39- Probe thermometer registered 26° F in ice water (should read 33° F). No thermometer observed in 2-door prep refrigerator.
- 40- Soak used cleaning rags in container of sanitizer in between uses. Container of soapy water observed at end of prep area.
- 41- Repair leaking utensil sink faucet.
- 44, 23- Clean/ organize misc. items on shelves below front counter. Provide a separate, designated janitorial sink in lease space—mop bucket is reportedly emptied into floor sink at this time. Contact and work with pest control company to resolve cockroach situation (some dead cockroaches observed in cabinet near ice machine).
- 45- Clean floor, especially in hard to reach areas, of some misc. debris.