

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

DBA/NAME Augie's Fine Coffee		DATE 3-18-09	
ADDRESS 230 Salem St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2952	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
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 _1-30-12_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
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			
			4. Proper eating, tasting, drinking or tobacco use			x			x	17. Compliance with Gulf Oyster Regulations			
x			5. Hands clean and properly washed; gloves used properly						x				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						x				22. Sewage and wastewater properly disposed			
							VERMIN						
						x				23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						
24. Person in charge present and performs duties							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
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							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							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: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

4- Employee drink cup observed without a lid.

10- Use digital probe thermometer (available) for checking final temperature of cooked foods (eggs) and hot held foods. Note: No cooking occurring at time of inspection.

14- Wash (hot, soapy water), rinse and then sanitize utensils which are continuously used (ie: milk steaming pitchers, blenders, cutting boards) at least every 4 hours rather than at the end of the day. Recommend obtaining additional utensils (ie: blender pitchers) so as to facilitate utensil washing process. Use utensil sink compartments, rather than bus tubs in sink compartments for dishwashing.

27- Some cartons of raw, shell eggs observed on upper shelves in storage refrigerator (above produce, etc).

33- a) Seal unfinished, hard to clean areas of microwave oven shelf.

b) Remove hard to clean styrofoam support below garbage can at self-serve coffee condiment counter. Provide an easily cleanable, non-absorbent support (ie: shelf) if needed.

35- Remove/ replace domestic equipment (ie: electric skillet, microwave oven, mixer, etc). All equipment shall be NSF approved, commercial quality and suitable for the intended use. Some cooking equipment may require a hood/ additional ventilation.

Note: A menu change would require plan review by this Dept.

36- a) Utensils, thermometers observed in container of standing water in front dispensing area. Recommend installing dipper well (with running water) for these utensils.

b) Espresso steaming containers, shot glass stored on cloth lined tray—remove absorbent cloth lining tray.

39- Replace broken thermometer in storage refrigerator.

40, 34- Fully immerse cleaning rags in sanitizer solution in cleaning rag containers. Obtain test papers for checking bleach/ chlorine sanitizer used for cleaning rags—routinely check sanitizer concentration.

45- Clean floor sink, near undercounter freezer, of residues.

Note: OK to install sprayer faucet, and splash guards, at sink near smoothie station.