

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Augie's Fine Coffee		DATE 11-6-06
ADDRESS 230 Salem St, Chico 95928		RECHECK DATE
OWNER/OPERATOR attn: Brent		SITE # 2952
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	<p>1- Whole milk and half-and-half at self-serve coffee condiment bar 50°F at time of inspection. Temperature of milk not being checked at least every hour. Verify that temperatures of potentially hazardous foods are checked with probe thermometer at time of delivery (ie: sandwich lunch meats, etc).</p> <p>5- Oranges are reportedly not washed before being juiced.</p> <p>8- Cardboard box of oranges stored on floor in back prep area.</p> <p>10, 40- Ingredient lists, for pastries, not readily available.</p> <p>11- No thermometer observed in display refrigerator (38°F).</p> <p>15- Blenders are reportedly rinsed after each use then washed at the end of the day—wash (wash, rinse and then sanitize) blenders at least every 4 hours rather than only at the end of the day. Orange juicer reportedly cleaned and sanitized at the end of the day—clean and then sanitize juicer at least every 4 hours if using throughout the day.</p> <p>22- A few unlabeled spray bottles of chemicals observed in cabinet below handsink.</p> <p>25- Hot water 114°F at utensil sink—adjust hot water heater, etc. so as to provide minimum 120°F hot water for dishwashing.</p> <p style="margin-top: 20px;">Brenton Strine passed Serv Safe exam on 6-13-06.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling		x	
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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R.E.H.S.
RECEIVED BY: Faxed 894-3261/ mailed 11-7-06
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