

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

DBA/NAME Jump Start Espresso Cafe		DATE 3/12/09
ADDRESS 1188 E Lassen Avenue #1, Chico, CA 95973		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2962
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
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
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date 3/1/10				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			√			√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly	√	√	√			√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	√	√	√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			√	WATER & WASTE WATER						
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding			√	LIQUID WASTE DISPOSAL						
							√			22. Sewage and wastewater properly disposed			
										VERMIN			
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						PHYSICAL FACILITIES							
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS						40. Wiping cloths: properly used and stored							
			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:		
Reinspection fees will be charged for all subsequent reinspection 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"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Observed food handler eating cooked beans (from individual bowl) in kitchen. Do not eat in food prep areas. Provide designated area for employee meals.
- 5- Observed food handler slicing meat/prepping meals pick up cleaning rag from filled wash basin of utensil sink and wipe hands to clean. Observed same food handler clean hands by wiping with soiled wiping rag sitting on shelf below food prep area. Properly clean hands at hand sink whenever hands require cleaning.
- 7- Observed cooked tri tip (119°F-120°F) and cooked ribs (117°F-118°F) sitting out at room temperature. Food handler reports tri tip and ribs “just removed” from barbeque and sitting out as they were being used to plate orders. Discontinue leaving meats out at room temperature. **Either barbeque and properly cool for reheating or place immediately in steam table so as to maintain at minimum 135°F.** Note: Meats moved to steam table for hot holding and refrigerator for cooling during inspection.
- 7, 11-Observed cooked beans (44°F) sitting in warming crock pot at food prep area. Reported beans had not yet been reheated for hot holding. During inspection, observed food handlers ladle beans from crock pot and heat to order. Leave potentially hazardous foods in refrigerator until needed or properly reheat to 165°F **before lunch period** for proper hot holding.
- 7, 35- Observed assorted food (milk, cheeses, etc.) at 44°F in top area of refrigerator (air temperature 40°F on bottom, 43°F of top). Adjust air flow/remove large tubs so as to maintain foods in all sections of refrigerator at 41°F or below.
- 9, 35- Observed tomato and vinegar sauces (135°F and 174°F) cooling in covered containers in display refrigerator. Discontinue use of display refrigerator for cooling. Note: Only 25% (approximately 1 shelf) of reach in refrigerator may be used at one time to cool foods.
- 14- Observed water in wash basin of utensil sink at 105°F. Maintain wash water at 110°F or above whenever wash basin is filled.
- 29- Observed spray container Terro bug killer in cabinet under hand sink. Remove domestic insecticide from facility.
- 30- Observed bag of red onions stored on floor. Store foods at least six inches off floor on approved shelving. Observed salad ingredients (bagged lettuce, cheese, etc.) stored on counter directly next to hand sink. Relocate so as not to contaminate foods with water from employee hand washing. Observed container previously steamed milk (43°F) in espresso refrigerator. Food handler reports previously steamed milk is not reused. Discard excess steamed milk immediately—do not store in refrigerator.
- 32- No ingredient labels observed on individually wrapped bread slices at front counter. Provide.
- 33- Observed missing laminate on shelf under microwave. Repair/replace to be smooth and easily cleanable.
- 35- Observed domestic microwaves and crock pot in use in facility. Replace with NSF approved commercial units. Replace damaged door seal on refrigerator.
- 35, 41- Observed drainage hose for espresso machine to be laying in bottom of floor sink. Secure hose so as to provide required air-gap.
- 39- Relocate thermometers in espresso and display refrigerators so as to be visible.
- 40- Observed soiled wiping rag on shelf in food prep area. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed leak at utensil sink faucet. Repair.
- 49- Permit to Operate not available. Permit to Operate shall be displayed prominently in facility.

Note: Facility attempting to cool too much food (meats, cooked beans, sauces, etc) for one door refrigerator. Decrease amount of food being cooled or provide additional approved refrigerator for cooling.