

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

DBA/NAME Jamba Juice		DATE 8/15/07
ADDRESS 855 East Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2964
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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 reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√
√			3. No discharge from eyes, nose, and mouth							Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
		√	4. Proper eating, tasting, drinking or tobacco use							FOOD FROM APPROVED SOURCES			
			PREVENTING CONTAMINATION BY HANDS				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible							√			
			TIME AND TEMPERATURE RELATIONSHIPS						√	17. Compliance with Gulf Oyster Regulations			
√			7. Proper hot and cold holding temperatures							CONFORMANCE WITH APPROVED PROCEDURES			
		√	8. Time as a public health control: Proper procedures & records						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	9. Proper cooling methods							CONSUMER ADVISORY			
		√	10. Proper cooking time & temperatures						√	19. Consumer advisory provided for raw or undercooked foods			
		√	11. Proper reheating procedures for hot holding						√	HIGHLY SUSCEPTIBLE POPULATIONS			
										20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION							WATER/HOT WATER			
			24. Person in charge present and performs duties			OUT				√			
										LIQUID WASTE DISPOSAL			
			PERSONAL CLEANLINESS							√			
			25. Personal cleanliness and hair restraints							VERMIN			
			GENERAL FOOD SAFETY REQUIREMENTS							√			
			26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate			OUT
			27. Food separated and protected							40. Wiping cloths: properly used and stored			√
			28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES			
			29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices			
			FOOD STORAGE/ DISPLAY/ SERVICE							42. Garbage and refuse properly disposed; facilities maintained			
			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			
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
			EQUIPMENT/ UTENSILS/ LINENS							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				47. Signs posted; last inspection report available			
			36. Equipment, utensils and linens: Properly stored and used			√				48. Plan review required for new or remodel construction			
			37. Vending machines							49. Permits Available			
			38. Adequate ventilation and lighting; designated areas, use							50. Impoundment of unsanitary equipment or food			
			NON-PERMANENT FOOD FACILITIES							51. Permit Suspension			
										52. Other			
										NON-PERMANENT FOOD FACILITIES			
										53. Mobile food facilities			
										54. Temporary food facilities			

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

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