

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

DBA/NAME Has Beans Creekside Cafe		DATE 10-2-08
ADDRESS 1080 Humboldt Rd, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2991
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 _____				x			13. Food in good condition, safe and unadulterated			
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			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			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				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x
GENERAL FOOD SAFETY REQUIREMENTS													
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						x	44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE													
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													
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						x	50. Impoundment of unsanitary equipment or food						
37. Vending machines							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.

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: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No current food safety certificate available at facility at time of inspection. Fax a copy of the food safety certificate to this Dept. (include name of facility on fax).
- 5- Food handler repeatedly observed touching face/ hair then resuming work without washing hands.
- 14, 36- Clean spatula storage rack of some food debris. Scraper/ spatula stored between spatula rack and prep table.
- 29- Move long-handled dust pan—hanging on wall next to/ above door of ice machine. Some containers of chemicals stored on shelf above utensil sink in warehouse/ coffee roasting building.
- 31- Some unwrapped pastries observed on front counter.
- 36- Ice scoop stored on shelf near cleaning supplies in ice machine room.
- 38- No cover on overhead light in ice machine room.
- 40- Replace current bucket/ container for cleaning rags in front dispensing area with a food grade container/ bucket.
- 44- Sweater observed on bulk food container, backpack stored on ice bin/ container. Employees shall store personal items in lockers, separate shelves, etc. Clean/ organize storage of items on shelves below front counter—keep food related items separate from misc. items.