

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

<b>DBA/NAME</b> Coffee On Shasta	<b>DATE</b> 4-27-09
<b>ADDRESS</b> 2995 Esplanade #105, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2996
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b>

See reverse side for the California Retail Food 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. FSC Exp. Date: 2012					X		12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & 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				<b>WATER &amp; WASTE WATER</b>						
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
						OUT	X			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													OUT
			24. Person in charge present and performs duties				<b>38. Adequate ventilation and lighting; designated areas, use</b>						
			25. Personal cleanliness and hair restraints				<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>40. Wiping cloths: properly used and stored</b>						
			26. Approved thawing methods used, frozen food maintained frozen.				<b>PHYSICAL FACILITIES</b>						
			27. Food separated and protected				<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
			28. Fruits and vegetables washed as required.				<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
			29. Toxic substances properly identified, stored, used				<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
			30. Food properly stored; food storage containers identified				<b>PERMANENT FOOD FACILITIES</b>						
			31. Consumer self-service facilities properly constructed and maintained				<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
			32. Food properly labeled & honestly presented				<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			33. Nonfood contact surfaces clean and in good repair.				<b>47. Signs posted; last inspection report available</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X	<b>48. Plan review required for new or remodel construction</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				<b>49. Permits Available</b>						
			36. Equipment, utensils and linens: Properly stored and used				<b>50. Impoundment of unsanitary equipment or food</b>						
			37. Vending machines				<b>51. Permit Suspension</b>						
							<b>52. Other</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 34-** Observed utensil sink basins and drainboards obstructed by accumulated soiled and clean utensils of adjoining food facility , thus blocking accessibility of utensil sink for use by this facility. This facility shall provide separate 3-compartment utensil sink, with basins large enough for submerging largest utensil, and equipped with dual integral drainboards. Note: Ensure utensil sink is installed so as to be indirectly plumbed.
- 44-** Observed door to facility open upon arrival, and during, inspection.
- 44, 45-** Observed folding screen used as divider for adjoining business. This facility shall construct a permanent wall so as to be completely separated from adjoining facility.
- 45-** Clean floors in hard-to-reach areas to remove dust and some food debris.
- 48-** Submit plan check and applicable fees during next 60-days.

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.

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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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