

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

<b>DBA/NAME Jaki's Hilltop Cafe</b>		<b>DATE 9/23/09</b>	
<b>ADDRESS 14112 Skyway, Magalia, CA</b>		<b>RECHECK DATE 1+ week</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #3214</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F - 24</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</b>	

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 reservice of food			
			Food Safety Certificate Exp Date 9/19/2011				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
√			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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			7. Proper hot and cold holding temperatures			√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
√			9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures				√			<b>WATER &amp; WASTE WATER</b>			
√			11. Proper reheating procedures for hot holding							21. Hot and cold water available Temp			
<b>LIQUID WASTE DISPOSAL</b>													
							√			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							√			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</b>	<b>OUT</b>						
<b>24. Person in charge present and performs duties</b>													
<b>25. Personal cleanliness and hair restraints</b>													
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>													
<b>27. Food separated and protected</b>													
<b>28. Fruits and vegetables washed as required.</b>													
<b>29. Toxic substances properly identified, stored, used</b>													
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
<b>30. Food properly stored; food storage containers identified</b>													
<b>31. Consumer self-service facilities properly constructed and maintained</b>													
<b>32. Food properly labeled &amp; honestly presented</b>													
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
<b>33. Nonfood contact surfaces clean and in good repair.</b>													
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>													
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>													
<b>36. Equipment, utensils and linens: Properly stored and used</b>													
<b>37. Vending machines</b>													
<b>PHYSICAL FACILITIES</b>													
<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>													
<b>42. Garbage and refuse properly disposed; facilities maintained</b>													
<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>													
<b>44. Premises; personal/cleaning items; vermin-proofing</b>													
<b>PERMANENT FOOD FACILITIES</b>													
<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>													
<b>46. No unapproved private homes/ living or sleeping quarters</b>													
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>													
<b>47. Signs posted; last inspection report available</b>													
<b>48. Plan review required for new or remodel construction</b>													
<b>49. Permits Available</b>													
<b>50. Impoundment of unsanitary equipment or food</b>													
<b>51. Permit Suspension</b>													
<b>52. Other</b>													

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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<b>DBA/NAME Jaki's Hilltop Cafe</b>	<b>DATE 9/23/09</b>
Food Safety Cert Name: Jaki Snead	<b>Exp. Date: 9/19/2011</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5)** Observed food handler use wiping rag and apron for wiping hands rather than properly washing hands. Observed food handler grab lemons for beverages without a utensil or without washing hands. Proper hand washing technique was discussed during inspection. Tongs were provided for lemons.
- 7)** Observed refried beans stored at 110-121°F in steam table and on stove top. Observed cooked chili rellenos at 66°F stored on counter top. Potentially hazardous foods such as these must be stored at or above 135°F or at or below 41°F. Chili rellenos were removed to refrigerator during inspection.
- 7, 35)** Observed air temperature of prep refrigerator in wait station to be 47-54°F. Adjust/repair so as to maintain 41°F or below.
- 10)** Cooking temperatures of hamburgers are reportedly not being checked. Use probe type thermometer to ensure hamburgers are cooked to a minimum internal temperature of 155°F.
- 14)** Cutting board at cook line is reportedly washed once per day. Cutting board must be washed after each use or at least every four hours when used continuously.
- 14, 40)** Observed a few soiled wiping rags stored on food contact surfaces. Wiping rags must be discarded after each use or stored in a container of sanitizer between uses.
- 27)** Observed raw meat stored on top shelf of 2-door reach in refrigerator above cooked/ready to eat foods. Raw meats must be stored below cooked/ready to eat foods.
- 30)** - Observed pitchers of water stored directly adjacent to hand sink. Pitchers were moved during inspection so as to protect from contamination.
- Observed open containers of chicken/beef stored on floor of walk-in cooler. Food must be stored at least six inches off the floor. Observed several uncovered containers of food in walk-in cooler. Food must be stored in containers with tight fitting lids.
- 33)** - Clean shelves where clean glassware is stored to remove dust/debris.
- Clean base of mixer/grinder to remove accumulation of residues and food debris.
  - Observed shelf in back storage area less than six inches off floor. Adjust.
- 33, 45)** Clean shelving and floor inside walk-in cooler to remove debris, residues and rust.
- 34)** Provide test strips for checking sanitizer concentration in dishwasher. Check sanitizer at least once daily.
- 35)** Clean prep refrigerator at cook line to remove buildup of food debris and residues.