

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

| | | |
|--|-------------------|---|
| DBA/NAME Colonial Coffee and Tea Company | | DATE 7/24/09 |
| ADDRESS 5923 Clark Rd. Paradise, CA 95969 | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 3219 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE 16F - 23 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 1 month or as noted below |

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 1/15/2013 | | | | √ | | | 13. Food in good condition, safe and unadulterated | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | | | | | | | |
| √ | | | 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 | | | | | | | | | | | | | |
| √ | | | 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 | | | | √ | | | WATER & WASTE WATER | | | |
| | | | 11. Proper reheating procedures for hot holding | | | √ | | | | 21. Hot and cold water available Temp | | | |
| LIQUID WASTE DISPOSAL | | | | | | | | | | | | | |
| | | | | | | | √ | | | 22. Sewage and wastewater properly disposed | | | |
| VERMIN | | | | | | | | | | | | | |
| | | | | | | | √ | | | 23. No rodents, insects, birds, or animals | | | |
| | | | | | | OUT | | | | | | | OUT |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | | | | | | | | |
| | | | 24. Person in charge present and performs duties | | | | PHYSICAL FACILITIES | | | | | | |
| | | | 25. Personal cleanliness and hair restraints | | | | PERMANENT FOOD FACILITIES | | | | | | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | | | | | | | |
| | | | 26. Approved thawing methods used, frozen food maintained frozen. | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | |
| | | | 27. Food separated and protected | | | | RECEIVED BY: | | | | | | |
| | | | 28. Fruits and vegetables washed as required. | | | | Page 1 of 2 | | | | | | |
| | | | 29. Toxic substances properly identified, stored, used | | | | R.E.H.S. | | | | | | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | | | | | | | |
| | | | 30. Food properly stored; food storage containers identified | | | √ | 202 Mira Loma Drive | | | | | | |
| | | | 31. Consumer self-service facilities properly constructed and maintained | | | | Oroville, CA 95965 | | | | | | |
| | | | 32. Food properly labeled & honestly presented | | | | (530) 538-7281 or (530) 891-2727 | | | | | | |
| EQUIPMENT/ UTENSILS/ LINENS | | | | | | | | | | | | | |
| | | | 33. Nonfood contact surfaces clean and in good repair. | | | √ | FAX (530) 538-5339 | | | | | | |
| | | | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | www.buttecounty.net/publichealth/ | | | | | | |
| | | | 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | RECEIVED BY: | | | | | | |
| | | | 36. Equipment, utensils and linens: Properly stored and used | | | √ | Page 1 of 2 | | | | | | |
| | | | 37. Vending machines | | | | R.E.H.S. | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS: | | | | | | | | | | | | | |
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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:

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|---|-----------------------------|
| DBA/NAME Colonial Coffee and Tea Company | DATE 7/24/09 |
| Food Safety Cert Name: Amanda Rapp | Exp. Date: 1/15/2013 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 9)** Observed quiche cooling at room temperature, reportedly for 30-45 minutes. Quiche were moved to freezer during inspection. Quiche shall be cooled in freezer or refrigerator, uncovered until it reaches 41°F or below.
- 11)** Temperatures of reheated foods are not being checked. Reheated foods shall be cooked to minimum internal temperature of 165°F.
- 30)** Observed food (apples, flour and potatoes) stored next to a box of sanitizer. Food shall be stored separately from chemicals.
- 33)** Clean storage shelves (including below rubber netting) and counter tops under equipment to remove food debris, food residues and dust.
- 36)** Clean utensil storage containers in kitchen and front wait station to remove some debris and residues.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) to remove dust and food debris. Repair damaged areas of floor in kitchen so as to be smooth, durable, non-absorbent and easily cleanable within 6 months.