

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

<b>DBA/NAME</b> Juice and Java		<b>DATE</b> 5/7/08
<b>ADDRESS</b> 7067 Skyway, Paradise, CA 95969		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3225
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
			1. Demonstration of knowledge; food safety certification			√			√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date NOT AVAILABLE							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			
<b>LIQUID WASTE DISPOSAL</b>													
							√			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						√
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						√
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
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						√	44. Premises; personal/cleaning items; vermin-proofing						√
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
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						√	50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							52. Other						

**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. <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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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
  - 4- Observed food handler eating sandwich over sandwich prep refrigerator cutting board. Eat in designated areas only.
  - 6- No soap or paper towels at front hand sink. Provide.
  - 7- Observed ¼ gallon milk (57°F) and two cans whipped cream (65°F, 66°F) sitting out at room temperature. Keep potentially hazardous foods in refrigerator. Note: Milk and whipped cream returned to refrigerator during inspection. Observed raw, shell eggs (48°F) in back room domestic refrigerator. Raw shell eggs shall be stored at 45°F or below.
  - 9- Observed re-heated, pre-cooked bacon (49°F-53°F, 18+ hours) in top of prep refrigerator. Reported bacon had been heated to remove fat, and placed in top of prep refrigerator to cool. Do not use prep refrigerators for cooling foods. Cool all foods in two-door reach-in refrigerator. Ensure all foods cooled are 41°F or below before placing in prep refrigerators. Bacon discarded to trash during inspection. Note: Observed cooked pasta in zip-lock bags in refrigerator. Reported pasta is cooled in ice before placing in bags. Use available probe thermometer to ensure pasta is 41°F or below before placing in bags.
  - 13- Reported ice cream removed from ice cream machine each night is stored in refrigerator and used the next day. All ice cream removed from ice cream machine shall be discarded as per State Department of Agriculture.
  - 14- No detectable sanitizer in third compartment of utensil sink. Obtain sanitizer testing strips and ensure 200ppm whenever third compartment of utensil sink is full.
  - 29- Observed unlabeled chemical spray container under utensil sink. Label as to contents.
  - 30- Observed unsealed bag of sugar and open, uncovered can of caramel syrup in cabinet and open containers of chocolate candy stored in soiled cardboard box in smoothie bar refrigerator. Remove cardboard box; store foods in approved, easily cleanable containers with tight fitting lids. Observed non-potentially hazardous foods (cucumbers, onions, etc.) stored in containers of ice over prep refrigerator. Discontinue storing foods in ice. Store all foods under mechanical refrigeration.
  - 33, 41- Observed accumulated green and brown residues in cabinet under front hand sink and hand sink drain pipe disconnected from wall. Clean and repair.
  - 33- Observed missing/damaged laminate on counters and cabinets and worn finish on shelving unit storing espresso parts. Repair where needed. Clean inside and out of all cabinets to remove accumulated food debris/residues. Observed plastic shield at smoothie bar to be cracked. Replace so as to be smooth and easily cleanable.
  - 35- Observed domestic refrigerator in back room. Replace with NSF approved commercial unit. Observed leaking water under back room ice machine. Repair.
  - 36- Observed accumulated food debris in container storing uncovered straws and standing water/food debris in container storing customer eating utensils. Clean all syrup pumps, sugar containers, etc. to remove residues. Observed unhandled cups used as scoops in smoothie prep refrigerator. Provide handled scoops.
  - 38- No ventilation fan in women's restroom. Provide.
  - 39- No thermometers in espresso, smoothie, or prep refrigerators. Provide.
  - 41- Observed leak at utensil sink faucet. Repair.
  - 42- Clean trash receptacles to remove accumulated residues.
  - 44- Observed wet mop stored in bucket. Store mop so as to dry completely between uses. Provide weather strip under back door to prevent entrance of vermin.
  - 44, 45- Observed missing glass/garbage bags nailed over window with new air conditioning unit. Replace glass or extend wall to properly repair gap and prevent the entrance of flies, bees and vermin.
  - 45- Observed water damage on ceiling and wall in roasting room, gaps in walls, holes in ceiling, and damaged/missing floor tile throughout facility. Repair all where needed to be smooth and easily cleanable. Clean walls and ceiling where needed to remove accumulated food residues. Contact this Department for specific requirements.
- Note: As noted on addendum to last report (dated 6/27/07), a re-model is in progress. Contact this Department for required plan check.