

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

DBA/NAME Frith's Thanks A Latte		DATE 2-12-09	
ADDRESS 488 B St, Biggs 95917		RECHECK DATE	
OWNER/OPERATOR		SITE # 4032	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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: 5-18-09						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized					x
x			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES								
x			5. Hands clean and properly washed; gloves used properly						x			15. Food obtained from approved source					
x			6. Adequate handwashing facilities supplied & accessible								x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
TIME & TEMPERATURE RELATIONSHIPS																	
x			7. Proper hot and cold holding temperatures								x	17. Compliance with Gulf Oyster Regulations					
		x	8. Time as a public health control: Proper procedures & records								x	18. Compliance with variance, specialized process, & HACCP Plan					
x			9. Proper cooling methods								x	19. Consumer advisory provided for raw or undercooked foods					
x			10. Proper cooking time & temperatures					x	x			20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
x			11. Proper reheating procedures for hot holding						x			WATER & WASTE WATER					
									x			21. Hot and cold water available					
									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					
			25. Personal cleanliness and hair restraints									39. Thermometers provided and accurate					
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									44. Premises; personal/cleaning items; vermin-proofing					
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									50. Impoundment of unsanitary equipment or food					
			37. Vending machines									51. Permit Suspension					
												52. Other					

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 10- Final temperature of cooked hamburgers reportedly not routinely checked with probe thermometer. Establish a reliable method of consistently cooking hamburgers to ensure that hamburgers are fully cooked unless ordered otherwise.
 - 14- Long cutting board on prep refrigerator reportedly wiped with sanitizer after each use, then cleaned and sanitized at the end of the day. Clean and then sanitize cutting board at least every 4 hours
 - 27- Packages of raw bacon stored on shelf above boxes of produce in storage refrigerator.
- Note: When using ice bath to cool cooked foods (like soups)—use large container for ice so that container of food can be placed down into the ice rather than on top of ice.

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

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