

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

DBA/NAME Richvale Café		DATE 10/8/08
ADDRESS 5285 Midway, Richvale, CA		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 4054
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 4/18/11							13. Food in good condition, safe and unadulterated			√		
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		√	√		
√			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								√		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures		√	√			√	19. Consumer advisory provided for raw or undercooked foods					
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		√	9. Proper cooling methods				WATER & WASTE WATER								
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available					
		√	11. Proper reheating procedures for hot holding				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							√	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.								40. Wiping cloths: properly used and stored							
27. Food separated and protected								PHYSICAL FACILITIES							
28. Fruits and vegetables washed as required.								41. Plumbing: Plumbing in good repair, proper backflow devices							√
29. Toxic substances properly identified, stored, used								42. Garbage and refuse properly disposed; facilities maintained							
FOOD STORAGE/ DISPLAY/ SERVICE															
30. Food properly stored; food storage containers identified							√	43. Toilet facilities: properly constructed, supplied, cleaned							
31. Consumer self-service facilities properly constructed and maintained								44. Premises; personal/cleaning items; vermin-proofing							√
32. Food properly labeled & honestly presented								PERMANENT FOOD FACILITIES							
EQUIPMENT/ UTENSILS/ LINENS															
33. Nonfood contact surfaces clean and in good repair.								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								46. No unapproved private homes/ living or sleeping quarters							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							√	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
36. Equipment, utensils and linens: Properly stored and used								47. Signs posted; last inspection report available							
37. Vending machines								48. Plan review required for new or remodel construction							
								49. Permits Available							
								50. Impoundment of unsanitary equipment or food							
								51. Permit Suspension							
								52. Other							

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 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
		Page 1 of 2

DBA/NAME Richvale Café	DATE 10/8/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

5, 13, 24- Observed customer use unwashed hands to obtain ice from ice machine. Do not allow customers access to food preparation areas of facility.

7- Observed cut melons (59°F-63°F) and ranch and blue cheese dressings (61°F) in salad bar type prep area. No ice surrounding potentially hazardous foods. Reported not enough ice due to problem with ice machine. Maintain potentially hazardous foods at 41°F or below. Note: Melon and dressings moved to walk-in refrigerator during inspection.

14- No detectable sanitizer in dishwasher. Provide minimum 50ppm. Hot water 110°F during wash and rinse cycles of dishwasher. Adjust/repair to maintain water at 120°F in wash and rinse cycles.

30- Observed uncovered container of uncooked ground beef stored over uncovered tomatoes in reach-in refrigerator. Store uncooked meats under produce and ready to eat foods so as not to contaminate.

35- Observed domestic microwave in use at front counter. Replace with NSF approved commercial unit once unit becomes nonoperational.

41- Observed utensil sink faucet to leak when hot water running. Repair.

44- Observed unsecured CO2 tanks by beverage dispenser. Secure to rigid structure.