

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

DBA/NAME Richvale Cafe		DATE 9-29-09	
ADDRESS 5285 Midway, Richvale		RECHECK DATE	
OWNER/OPERATOR		SITE # 4054	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	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: 4-18-11									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	x			
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES											
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source								
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed								
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations								
TIME & TEMPERATURE RELATIONSHIPS																				
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan								
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods								
x			9. Proper cooling methods						WATER & WASTE WATER											
x			10. Proper cooking time & temperatures									21. Hot and cold water available					x			
			11. Proper reheating procedures for hot holding					x	x			22. Sewage and wastewater properly disposed								
									VERMIN											
									x			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								x			
25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored											
GENERAL FOOD SAFETY REQUIREMENTS									PHYSICAL FACILITIES											
26. Approved thawing methods used, frozen food maintained frozen.									41. Plumbing: Plumbing in good repair, proper backflow devices								x			
27. Food separated and protected								x	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								x			
FOOD STORAGE/ DISPLAY/ SERVICE									PERMANENT FOOD FACILITIES											
30. Food properly stored; food storage containers identified								x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								x			
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.								x	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								x	49. Permits Available											
36. Equipment, utensils and linens: Properly stored and used								x	50. Impoundment of unsanitary equipment or food											
37. Vending machines									51. Permit Suspension											
									52. Other								x			

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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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Oroville, CA 95965
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www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Bags of frozen French fries observed on counter near refrigerator.

11- Use probe thermometer (available) to check final temperature of reheated foods rather than using probe thermometer only to check final temperature of cooked meats.

13, 27- Package of frozen chicken observed thawing in bowl in kitchen sink near soiled dishes, utensils—chicken moved during inspection.

21- No current bacteriological water sample test results available. Take quarterly bacteriological, and annual nitrate water tests and send results to this Dept..

30- Relabel faded labels on ice bucket, also on some bulk food containers. Opened bulk bags of rice, salt observed on shelf in dishwashing room.

Insects observed in bulk container of brown rice—container of rice discarded during inspection.

33- Clean cabinet shelves of some food debris, dust accumulation, etc. Clean shelves, under rubber netting, of sticky residues and some food debris.

35- Repair broken hinge on prep refrigerator door. Remove tin foil liner on shelf above stove. Remove absorbent cardboard boxes, egg cartons used as shelf liners/ storage containers (ie: chemicals stored in box on sink in kitchen)—OK to use washable, non-absorbent plastic or metal containers for such storage. Some domestic equipment observed—ie: blenders, microwave oven.

36- Provide additional handled scoops for dispensing beans and rice from bulk food containers rather than using bowls.

39- Replace missing thermometer in prep refrigerator (39°- 41° F) and in storage freezers.

41- Repair leaking utensil sink faucet in kitchen.

44- a) Clean up/ organize misc. items stored on shelf above microwave oven table and on table—keep misc. items and personal items separated from food and food prep areas.

b) Clean up storage on shelves, etc in back dishwashing/ storage areas; remove unused items so as to eliminate clutter and facilitate cleaning.

45- Clean walls and floor in hard to reach areas (ie: behind beverage box stand and beverage dispenser) of sticky residues, etc.

45, 33- Repair water damaged area of floor and lower shelf below kitchen handsink.

51- Chain up carbon dioxide canisters to a stationary object.