

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

<b>DBA/NAME</b> Java Express		<b>DATE</b> 1/07/2010	
<b>LOCATION</b> 6840 Skyway Paradise, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 6269	<b>VEH. LIC. #</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16V-LFP	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> corrected onsite	

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		COS	MAJ	OUT		
√			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 4/18/2011				√			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			14. Food contact surfaces: clean and sanitized					
√			2. Communicable disease; reporting, restrictions & exclusions				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</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					
<b>FOOD PROTECTION</b>									√	18. Compliance with variance, specialized process, or 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				<b>WATER &amp; WASTE WATER</b>								
		√	9. Proper cooling methods				√			21. Hot and cold water available					
		√	10. Proper cooking time & temperatures				√			22. Sewage and wastewater properly disposed					
		√	11. Proper reheating procedures for hot holding				<b>VERMIN</b>								
√			12. Proper procedures followed for returned and reserve of food				√			23. No rodents, insects, birds, or animals					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>OUT</b>	<b>SPECIFIC MFF REQUIREMENTS</b>							<b>OUT</b>
24. Person in charge present and performs duties								61. Approved by Butte County Environmental Health and HCD (where applicable)							
25. Personal cleanliness and hair restraints								62. Operating out of an approved commissary							
26. Approved thawing methods used, frozen food								64. Proper identification of owner and business.							
27. Food separated and protected.								65. Walls, floor, ceiling, cabinets properly constructed.							
28. Fruits and vegetables washed as required.								66. Food and equipment protected from contamination							
29. Chemicals properly identified, stored, used								67. Food properly stored or destroyed (hot food) at end of day							
30. Food properly stored and identified								68. Separate hand sink provided and maintained							
32. Food properly labeled & honestly presented								69. Acceptable utensil sink provided & maintained or utensils cleaned at commissary							
35. Equipment/ Utensils approved, clean, good repair								70. Acceptable restroom facilities available within 200 ft.							
36. Equipment, utensils and linens: Storage & use							√	71. Exterior of MFF and surrounding area are clean and in good repair.							
38. Adequate ventilation and lighting								72. Proper storage of non-food items							
39. Thermometers provided and accurate								73. Proper height and width of occupied areas.							
40. Wiping cloths: properly used and stored								74. Compressors located outside of food prep and storage area.							
47. Signs posted; last inspection report available								75. Compliance with safety requirements							
49. Permits Available								76. Acceptable hot water heater.							
50. Impoundment of unsanitary equipment or food								77. Commissary has all required facilities.							
51. Permit Suspension								78. Transportation or mobile support unit meets all requirements							
52. Other								79. Acceptable water and waste water tanks and plumbing provided, maintained.							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

5, 34) Observed ice scoop stored handle down in ice. Store ice scoop in a clean, dry area to protect from contamination.

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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**R.E.H.S.**

**RECEIVED BY:**

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