



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION  
 COMMUNITY SERVICES DEPARTMENT  
 1130 Civic Center Boulevard, Suite A  
 Yuba City, CA 95993  
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 6/2/11  
 Page 1 of 2

**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Jamba Juice Permit Holder: \_\_\_\_\_  
 Address: 1258 Stabler Lane City: Yuba City Zip: 95993 Phone: 790-7148  
 Computer #: 1649

Initial  Ongoing  Re-inspection  Complaint  Complaint Re-inspection  Consultation  Construction  Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Leighann Belloni</u> Exp. Date: <u>5/2012</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusions				26. Approved thawing methods used, frozen food	
3. No discharge from eyes, nose, or mouth; no open wounds				27. Food separated and protected	XX
4. Proper eating, tasting, drinking or tobacco use				28. Washing fruits and vegetables	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				30. Food storage; food storage containers identified	
6. Adequate handwashing facilities supplied & accessible				31. Consumer self-service	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures				33. Nonfood contact surfaces clean	
8. Time as a public health control; procedures & records				34. Warewashing facilities: installed, maintained, used; test strips	
9. Proper cooling methods				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
10. Proper cooking time & temperatures				36. Equipment, utensils and linens: storage and use	
11. Proper reheating procedures for hot holding				37. Vending machines	
PROTECTION FROM CONTAMINATION				PHYSICAL FACILITIES	
12. Returned and reservice of food				41. Plumbing: proper backflow devices	
13. Food in good condition: safe and unadulterated				42. Garbage and refuse properly disposed; facilities maintained	
14a. Food contact surfaces: clean and sanitized				43. Toilet facilities: properly constructed, supplied, cleaned	
14b. Proper warewashing and sanitizing procedures				44a. Premises kept free of debris and unnecessary equipment	
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				44b. Appropriate use of equipment	
Sanitizer Concentration (ppm): _____				44c. Janitorial area, provided maintained, and kept clean	
FOOD FROM APPROVED SOURCES				44d. Employee personal items stored in approved location	
15. Food obtained from approved source				44e. Facility is equipped to prevent vermin entrance/harborage	
16. Compliance with shellstock tags, condition, display				PERMANENT FOOD FACILITIES	
17. Compliance with Gulf oyster regulations				45. Floor walls and ceilings: built, maintained, and clean	
CONFORMANCE WITH APPROVED PROCEDURES				46. No unapproved private homes/living or sleeping quarters	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				SIGNS/REQUIREMENTS	
CONSUMER ADVISORY				47. Signs posted; last inspection report available	
19. Raw, undercooked, and confectionary containing alcohol foods				COMPLIANCE & ENFORCEMENT	
HIGHLY SUSCEPTIBLE POPULATIONS				48. Plan Review	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				49. Permits Available <u>6/2011</u>	
WATER/HOT WATER				50. Impoundment	
21. Hot and cold water available				51. Permit Suspension	
Ware Sink Temp _____ °F Hand Sink Temp _____ °F				52. Other	
LIQUID WASTE DISPOSAL				NON-PERMANENT FOOD FACILITIES	
22. Sewage and wastewater properly disposed				53. Mobile Food Facilities	
VERMIN				54. Temporary Food Facilities	
23. No rodents, insects, birds, or animals					

Owner/Operator: Valerie Peterson Title: General Mgr. REHS: [Signature]



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION  
 COMMUNITY SERVICES DEPARTMENT  
 1130 Civic Center Boulevard, Suite A  
 Yuba City, CA 95993  
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 6/2/11  
 Page 2 of 2

**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Tamba Juice Permit Holder: \_\_\_\_\_  
 Address: 1258 Stabler Lane City: Yuba City Zip: 95993 Phone: 790-7148

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

**OBSERVATIONS AND CORRECTIVE ACTIONS**

27) Few items stored directly on floor in walk-in freezer. All food must be stored 6 inches off floor at all times. If delivery comes during busy store time store food items temporarily on crates if you have to.

27) 'Boosts' stored in open bags. Either store these items in containers with lids or make sure to zip bags closed between uses.

Owner/Operator: [Signature] Title: General Mgr.

REHS: [Signature]