

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

DBA/NAME Roast'd & Toast'd (dba) Scrubbs	DATE 2-19-10
ADDRESS 1020 Skyway, Chico	RECHECK DATE 3+ days
OWNER/OPERATOR	SITE # 1105
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
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: 6/2014					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
			4. Proper eating, tasting, drinking or tobacco use			X	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									X	18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods				WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				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						
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			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			X	44. Premises; personal/cleaning items; vermin-proofing						
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						
			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						47. Signs posted; last inspection report available							
			33. Nonfood contact surfaces clean and in good repair.				48. Plan review required for new or remodel construction						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				49. Permits Available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used				51. Permit Suspension						
			37. Vending machines			X	52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

Reinspection fees will be charged for all subsequent reinspection 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.

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 Roast'd & Toast'd (dba) Scrubbs	DATE 2-19-10
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed (half-eaten) bagel/cream cheese on prep table adjacent to slicer. Do not eat in food prep areas.
- 14-** Observed slicer soiled with dried food debris/residues on blade and hard-to-reach areas. Reported that slicer had not been used day on inspection. Slicer shall be properly cleaned/sanitized, and free of food debris/residues, after each use. Ensure non-removable parts of slicer are cleaned with hot soapy water and rinsed prior to sanitizing.
- >Observed lids to blenders soiled with sticky beverage residues. Lids placed at utensil sink for cleaning during inspection.
- 27-** Observed disposable containers of half-half creamers stored in (melted ice) water at customer coffee counter. Store creamers in refrigerator or provide creamers not labeled as 'keep refrigerated'.
- 29-** Observed box of dishwashing detergent, soiled with greasy residues and some food debris, stored on floor in front of slicer prep table in kitchen. Store chemicals in designated area.
- 30-** Observed bottles of apple juice and bulk containers of mayonnaise stored on floor in kitchen.
- 36-** Observed extra squeeze bottles/lids stored in plastic containers soiled with some dried food debris/greasy residues and baking utensils stored atop sheetpan soiled with dried food debris. Generally organize storage rack to facilitate cleaning.
- >Observed a couple coffee stir spoon handles, and bottom of plastic container storing spoons, soiled with misc. residues.
- 39-** Dial thermometer 42°F when checked for calibration in ice water during inspection. Provide digital probe thermometer, accurate at tip, to check final internal temperatures of hot dogs and eggs. Ensure (microwaved) eggs are cooked to internal temperature of at least 165°F.
- 41-** No cold water for handsink at front counter. Provide.
- 44-** Generally organize/remove misc. items (airpots, plastic containers) stored on floor of kitchen, between slicer prep table and storage rack, to facilitate cleaning.
- >Store mop heads in hanging manner instead of down in mop ringer of mop bucket.
- 45-** Clean floors in hard-to-reach areas (under slicer prep table, prep refrigerator, etc.) to remove food and misc. debris/residues. Relocate boxes, stored on floor behind wooden cart adjacent to prep refrigerator, to facilitate cleaning. Repair loose cove base tiles (at soda syrup box storage cabinet).

Note: Observed utensil sink drainboard to be rusted at weld.