

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

DBA/NAME Baskin and Robbins		DATE 1/29/08
ADDRESS 668 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2004
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 3 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 reservice of food			
			Food Safety Certificate Exp Date							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						
REINSPECTION FEES APPLY TO SUBSEQUENT INSPECTIONS										22. Sewage and wastewater properly disposed			
OUT										VERMIN			
SUPERVISION /PERSONAL CLEANLINESS										23. No rodents, insects, birds, or animals			√
OUT										OUT			
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										40. Wiping cloths: properly used and stored			
26. Approved thawing methods used, frozen food maintained frozen.										PHYSICAL FACILITIES			
27. Food separated and protected										41. Plumbing: Plumbing in good repair, proper backflow devices			
28. Fruits and vegetables washed as required.										42. Garbage and refuse properly disposed; facilities maintained			
29. Toxic substances properly identified, stored, used										43. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE										44. Premises; personal/cleaning items; vermin-proofing			
30. Food properly stored; food storage containers identified										PERMANENT FOOD FACILITIES			
31. Consumer self-service facilities properly constructed and maintained										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
32. Food properly labeled & honestly presented										46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
33. Nonfood contact surfaces clean and in good repair.							√			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										49. Permits Available			
36. Equipment, utensils and linens: Properly stored and used										50. Impoundment of unsanitary equipment or food			
37. Vending machines										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: 6- Observed frosting residues on paper towel and soap dispensers at cake decorating area hand sink. Clean.

23- Observed one live cockroach crawling across floor in cake decorating area and several dead cockroaches in cabinets, under ice machine and on water heater. Clean and abate.

33- Clean inside cabinets to remove food debris/residue/cockroach carcasses.

45- Clean unsealed area at corner of bottom cabinets to remove accumulated food debris/residues.

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.

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