

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

|   |                   |  |
|---|-------------------|--|
| <b>DBA/NAME</b> Baskin and Robbins                  |                   | <b>DATE</b> 3/6/09                         |
| <b>ADDRESS</b> 668 Mangrove Avenue, Chico, CA 95926 |                   | <b>RECHECK DATE</b>                        |
| <b>OWNER/OPERATOR</b>                               |                   | <b>SITE #</b> 2004                         |
| <b>MAILING ADDRESS</b>                              |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>        |
| <b>INVENTORY TYPE</b> 16F- 23                       | <b>SERVICE</b> 03 | <b>CORRECT MINOR VIOLATIONS BY:</b> 7 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 reserve of food                             |     |     |     |
|   |     |     | Food Safety Certificate Exp Date 6/22/09   |     |     |     |  |     |     | 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>FOOD FROM APPROVED SOURCES</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   |     |     |     |
|   |     |     | 6. Adequate handwashing facilities supplied & accessible                               |     |     |     | <b>SPECIAL PROCEDURES</b>                          |     |     |   |     |     |     |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>   |     |     |  |     |     |     |  |     |     | 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  |     |     |     | <b>WATER &amp; WASTE WATER</b>                     |     |     |   |     |     |     |
|   |     |     | 10. Proper cooking time & temperatures   |     |     |     |  |     |     | 21. Hot and cold water available  |     |     |     |
|   |     |     | 11. Proper reheating procedures for hot holding  |     |     |     | <b>LIQUID WASTE DISPOSAL</b>                       |     |     |   |     |     |     |
| <b>FULL RE-INSPECTION</b>   |     |     |  |     |     |     |  |     |     | 22. Sewage and wastewater properly disposed   |     |     |     |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |  |     |     |     |  |     |     | <b>VERMIN</b>   |     |     |     |
|   |     |     | 24. Person in charge present and performs duties                                       |     |     |     |  |     |     | 23. No rodents, insects, birds, or animals  |     |     |     |
|   |     |     | 25. Personal cleanliness and hair restraints   |     |     |     |  |     |     |   |     |     |     |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |  |     |     | OUT |  |     |     |   |     |     | OUT |
|   |     |     | 26. Approved thawing methods used, frozen food maintained frozen.                      |     |     |     |  |     |     | 38. Adequate ventilation and lighting; designated areas, use                                |     |     |     |
|   |     |     | 27. Food separated and protected   |     |     |     |  |     |     | 39. Thermometers provided and accurate  |     |     |     |
|   |     |     | 28. Fruits and vegetables washed as required.  |     |     |     |  |     |     | 40. Wiping cloths: properly used and stored   |     |     |     |
|   |     |     | 29. Toxic substances properly identified, stored, used                                 |     |     |     | <b>PHYSICAL FACILITIES</b>                         |     |     |   |     |     |     |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |  |     |     |     |  |     |     | 41. Plumbing: Plumbing in good repair, proper backflow devices                              |     |     |     |
|   |     |     | 30. Food properly stored; food storage containers identified                           |     |     |     |  |     |     | 42. Garbage and refuse properly disposed; facilities maintained                             |     |     |     |
|   |     |     | 31. Consumer self-service facilities properly constructed and maintained               |     |     |     |  |     |     | 43. Toilet facilities: properly constructed, supplied, cleaned                              |     |     |     |
|   |     |     | 32. Food properly labeled & honestly presented   |     |     |     |  |     |     | 44. Premises; personal/cleaning items; vermin-proofing                                      |     |     |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |  |     |     |     |  |     |     | <b>PERMANENT FOOD FACILITIES</b>  |     |     |     |
|   |     |     | 33. Nonfood contact surfaces clean and in good repair.                                 |     |     | √   |  |     |     | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean         |     |     | √   |
|   |     |     | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available |     |     | √   |  |     |     | 46. No unapproved private homes/ living or sleeping quarters                                |     |     |     |
|   |     |     | 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity     |     |     | √   | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b> |     |     |   |     |     |     |
|   |     |     | 36. Equipment, utensils and linens: Properly stored and used                           |     |     |     |  |     |     | 47. Signs posted; last inspection report available  |     |     |     |
|   |     |     | 37. Vending machines   |     |     |     |  |     |     | 48. Plan review required for new or remodel construction                                    |     |     |     |
|   |     |     |  |     |     |     |  |     |     | 49. Permits Available   |     |     |     |
|   |     |     |  |     |     |     |  |     |     | 50. Impoundment of unsanitary equipment or food   |     |     |     |
|   |     |     |  |     |     |     |  |     |     | 51. Permit Suspension   |     |     |     |
|   |     |     |  |     |     |     |  |     |     | 52. Other   |     |     |     |

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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| 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. <input type="checkbox"/> | 202 Mira Loma Drive<br>Oroville, CA 95965<br>(530) 538-7281 or (530) 891-2727<br>FAX (530) 538-5339<br><a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a> | <b>R.E.H.S.</b>     |
|   |   | <b>RECEIVED BY:</b> |
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| <b>DBA/NAME</b> Baskin and Robbins | <b>DATE</b> 3/6/09 |
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 33- Observed accumulated syrups/food debris on cutout to trash receptacle and inside cabinet storing trash receptacle. Clean.  
Note: Clean food residues out of cabinets as needed. Do not let food residues/debris accumulate so as to prevent harborages.
- 34- Observed utensil sink faucet to be loose. Secure firmly to sink.
- 35- Observed standing water on floor and water leaking from pipe in back of ice machine. Repair.
- 45- Replace missing cove base tile by door to walk-in refrigerator.