

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

DBA/NAME Jon & Bon's Yogurt Shoppe		DATE 12-14-07	
ADDRESS 1008 W. Sacramento Ave. #C, Chico		RECHECK DATE	
OWNER/OPERATOR John & Bonnie Thomson		SITE # 2072	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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		
X			1. Demonstration of knowledge; food safety certification						X	12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 8-30-10								13. Food in good condition, safe and unadulterated			X	
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized					
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations					
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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							21. Hot and cold water available			X		
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
						X				22. Sewage and wastewater properly disposed					
							VERMIN								
						X				23. No rodents, insects, birds, or animals					
						OUT								OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
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.							PERMANENT FOOD FACILITIES								
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices							X	
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							X	43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							X	
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
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.							X	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							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension							
37. Vending machines								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

SEE PAGE 2

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.

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 Jon & Bon's Yogurt Shoppe	DATE 12-14-07
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 13-** Reported that excess yogurt at day's end is dispensed into buckets and stored inside walk-in overnight then 're-used' on the next business day. As per State Department of Food and Agriculture (Food and Agriculture Code, Section 33704), any excess yogurt shall be properly discarded at day's end and product started from fresh in cleaned/sanitized machines.
- 21-** Hot water 116°F at utensil sink.
- 29-** Observed air freshener refill stored atop rubber drainboard and immediately adjacent to shaved ice machine. –Observed chemical spray bottle hanging from storage shelf directly adjacent to and above shaved ice syrups.
- 30-** Observed several boxes of candy stacked directly on floor in back room.
- 33-** Observed shelves above utensil sink to be worn (i.e. peeling/taped laminate).
- 35-** Observed tape on plastic grate affixed to front side of freezer storing "back-up juice/smoothie fruit". –Observed bottom of smoothie blender pitcher to be broken.
- 38-** Observed no shatterproof bulbs/covers for overhead lighting in back room outside walk-in and above disposable cup storage. –Observed fan in restroom to be inoperable.
- 41-** Observed shaved ice machine to be draining into plastic tub. Relocate machine so as to properly drain into indirect sewage connection. –Provide approved faucet assembly, with faucet capable of reaching all 3-basins of utensil sink, in place of/or in addition to sprayer.
- 44-** Observed employee's purse and jacket stored on prep table adjacent to freezer #1 in back room.
- 45-** Clean floor in walk-in to remove pooled liquids/residues. –Observed a few damaged/cracked floor tiles.

Note: Observed vinyl-comp floor tiles and top-set cove base in back room (at utensil sink).