

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

<b>DBA/NAME</b> Shubert's Ice Cream		<b>DATE</b> 12-10-09
<b>ADDRESS</b> 178 E 7 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2159
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 12	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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: 7-12-10						x	12. Proper procedures followed for returned and reservice of food						
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			13. Food in good condition, safe and unadulterated						
x			2. Communicable disease; reporting, restrictions & exclusions				x			14. Food contact surfaces: clean and sanitized						
x			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>									
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source						
			5. Hands clean and properly washed; gloves used properly			x			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						
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									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				<b>WATER &amp; WASTE WATER</b>									
		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						
							<b>VERMIN</b>									
							x			23. No rodents, insects, birds, or animals						
						<b>OUT</b>							<b>OUT</b>			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>								<b>x</b>	
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>									
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>								<b>x</b>	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>									
26. Approved thawing methods used, frozen food maintained frozen.							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>									
27. Food separated and protected							<b>42. Garbage and refuse properly disposed; facilities maintained</b>									
28. Fruits and vegetables washed as required.							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>									
29. Toxic substances properly identified, stored, used							<b>44. Premises; personal/cleaning items; vermin-proofing</b>								<b>x</b>	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>									
30. Food properly stored; food storage containers identified							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>								<b>x</b>	
31. Consumer self-service facilities properly constructed and maintained							<b>46. No unapproved private homes/ living or sleeping quarters</b>									
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>									
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>47. Signs posted; last inspection report available</b>									
33. Nonfood contact surfaces clean and in good repair.							<b>48. Plan review required for new or remodel construction</b>									
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							<b>x</b>	<b>49. Permits Available</b>								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								<b>50. Impoundment of unsanitary equipment or food</b>								
36. Equipment, utensils and linens: Properly stored and used							<b>x</b>	<b>51. Permit Suspension</b>								
37. Vending machines								<b>52. Other</b>								

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Food handlers shall wear disposable gloves when wearing fingernail polish. Develop a written handwashing policy as to when employees are instructed to wash hands/ wear disposable gloves.
- 34- Obtain test papers for checking sanitizer level in sanitizing compartment of utensil sink; also in container of sanitizer for cleaning rags.
- 36- Right dipper well (at ice cream freezer) not turned on during inspection. Dipper well reportedly leaks and is scheduled for replacement within the next few weeks.
- 38- Replace missing covers on overhead lights (in walk-in cooler, overhead lights in front of walk-in cooler) and some missing end caps on lights (above chocolate conveyer).
- 40- Soak cleaning rags in sanitizer in between uses—a few cleaning rags observed on ice cream freezer in front dispensing area. Develop a written procedure for cleaning rags used for food contact surfaces (ie: cleaning rags stored in container of sanitizer in between uses).
- 44- a) Generally clean up/ organize storage so that misc. items are stored away from food and food container storage.  
b) Store employee's personal food away from food for customers (ie: in walk-in cooler).
- 45- Clean floor, especially in hard to reach areas, of some misc. debris, food debris, etc.