

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

DBA/NAME Shubert's Ice Cream		DATE 8-14-08	
ADDRESS 178 E 7th St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2159	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	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 _7-12-10_				x			13. Food in good condition, safe and unadulterated				
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				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
SUPERVISION /PERSONAL CLEANLINESS														
													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							x							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:

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: mailed
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 32- Incomplete labels observed on packaged ice cream sandwiches and some bags of chocolates/ candies (made at Shubert's).
- 33- Resecure loose sheet vinyl on shelves in storage area. Repaint worn areas of wood shelves where needed.
- 35- Clean major equipment, where needed, of some food debris.
- 38- Provide covers on lights in walk-in cooler, also on lights in prep area in front of walk-in cooler.
- 44- a) Seal gaps around back, exterior door. Door will reportedly be replaced.
 - b) Organize items stored on shelves so that misc. supplies are not stored on shelves with food.
- 45- Repair worn areas of walls and ceiling in prep area, also in walk-in cooler, so as to be smooth, easily cleanable, non-absorbent and in good repair. Provide an access panel to seal up hole in wall at plumbing behind utensil sink.