

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Shubert's Ice Cream		DATE 03-06-07
ADDRESS 178 E 7 th St. Chico, 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2159
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 1612	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling		√	
11	Thermometer		√	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		√	
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		√	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		√	
25	Water			
26	Plumbing			
27	Hand Sink		√	
28	Restrooms			
29	Shelving/Cabinets		√	
30	Enclosure			
31	Walls/Floors/Ceiling		√	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

10) Provide complete ingredient labels (name, ingredient list, weight, etc.) on all individual candy (i.e. small bags of jelly beans).

11) Provide a thermometer for the under counter refrigerator in front service area.

14) Observed employee belongings (jacket, purse, keys) on food processing equipment. Provide a separate and designated area for all personal items.

18) Clean bottom panel of ice cream freezer in front service area to remove ice cream residues.

24) Observed a few soiled wiping rags on food contact surfaces. Provide a sanitizer bucket for storing wiping rags between uses. Wiping rags may also be used once and then discarded to laundry.

27) Provide paper towels/dispenser at hand sink.

29) Remove cardboard liners from storage shelves as it is not approved shelving material.

31) -Thoroughly clean floors in hard to reach areas (behind/under equipment/shelving), especially under red floor grates, so as to remove dust, misc. debris/residues.
 -Repair deteriorating area of walls inside walk-in cooler (i.e. deteriorating plywood/paint around walk-in freezer door) so as to be smooth, non absorbent and easily cleanable.

NOTE: This facility is now on Cal-Water. Existing well is for industrial use only.

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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