

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

<b>DBA/NAME Jon &amp; Bon's Yogurt</b>		<b>DATE 8-31-09</b>	
<b>ADDRESS 900 Broadway, Chico</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2178</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<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: 5-11-10						x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x
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			
x			5. Hands clean and properly washed; gloves used properly								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>															
			7. Proper hot and cold holding temperatures			x	x	x			x	18. Compliance with variance, specialized process, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered			
		x	10. Proper cooking time & temperatures						<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available			
									x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									x			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Approved thawing methods used, frozen food maintained frozen.															
27. Food separated and protected															
28. Fruits and vegetables washed as required.															
29. Toxic substances properly identified, stored, used															
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PHYSICAL FACILITIES</b>							
30. Food properly stored; food storage containers identified															
31. Consumer self-service facilities properly constructed and maintained															
32. Food properly labeled & honestly presented															
33. Nonfood contact surfaces clean and in good repair.															
34. Warewashing facilities: Adequate, maintained, properly used, test strips available															
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity															
36. Equipment, utensils and linens: Properly stored and used															
37. Vending machines															
38. Adequate ventilation and lighting: designated areas, use															
39. Thermometers provided and accurate															
40. Wiping cloths: properly used and stored															
41. Plumbing: Plumbing in good repair, proper backflow devices															
42. Garbage and refuse properly disposed; facilities maintained															
43. Toilet facilities: properly constructed, supplied, cleaned															
44. Premises; personal/cleaning items; vermin-proofing															
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
46. No unapproved private homes/ living or sleeping quarters															
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>															
47. Signs posted; last inspection report available															
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:**

- 7, 35- Prep refrigerator air temperature, food temperatures 55°- 60° F—milk discarded during inspection. Repair refrigerator to maintain potentially hazardous foods at 41° F or less. Walk-in cooler air temperature 46° F—food temperatures 37° F—check and adjust as needed.
- 14- Wash, rinse and then sanitize blenders at least every 4 hours.
- 44- Provide a hanger for air drying/ storage of mop in between uses. Replace cracked hose at mop sink—leaking onto floor.
- 45- a) Clean floor, in hard to reach areas (ie: corner of walk-in cooler) of some residues, etc.
- b) Provide flush-fitting cove base tiles, rather than top set coving, in newly retiled walk-in cooler.

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:**

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