

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

<b>DBA/NAME</b> Jon & Bon's Yogurt Shoppe		<b>DATE</b> 6-26-08
<b>ADDRESS</b> 900 Broadway, Chico		<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2178
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 1 day
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 days

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 <u>5-11-10</u>				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
x			5. Hands clean and properly washed; gloves used properly						x				
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									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				<b>WATER &amp; WASTE WATER</b>						
		x	10. Proper cooking time & temperatures							21. Hot and cold water available		x	x
		x	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
						x				22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
							x			23. No rodents, insects, birds, or animals			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			x
			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			
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			x
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
			33. Nonfood contact surfaces clean and in good repair.			x	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. Signs posted; last inspection report available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				48. Plan review required for new or remodel construction			
			36. Equipment, utensils and linens: Properly stored and used							49. Permits Available			
			37. Vending machines							50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

**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.

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

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

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 14- Blenders are reportedly rinsed out during the day then cleaned and sanitized at the end of the day. Wash, rinse and then sanitize blenders at least every 4 hours.
- 21- No hot/ warm water available at handsink or at utensil sink for utensil washing. Repair person/ plumber has been contacted and is scheduled to repair hot water heater within the next few hours. Repair hot water heater so as to provide warm water at handsink and hot (minimum 120° F) water at utensil sink for utensil washing.
- 29- Spray bottle of chemicals observed on storage freezer, also on counter near handsink.
- 33- Reseal worn areas of cabinet shelves in front dispensing area.
- 35- Clean major equipment, where needed, of some food debris (ie: waffle iron, chest-type storage freezer).
- 40- A few used cleaning rags observed stored on various prep counters.
- 41- Repair leaking faucet at utensil sink so that cold water faucet can be completely shut off.
- 44- Organize/ clean up misc. items and cleaning supplies stored in back storeroom.
- 45- Clean floor, under shelves, in back storeroom of some misc. debris; clean walk-in cooler floor of spilled yogurt/ residues. Seal up some gaps/ small holes in walls in back storeroom area.