

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

<b>DBA/NAME</b> Roast'd & Toast'd	<b>DATE</b> 10/23/07
<b>ADDRESS</b> 1020 Skyway, Chico, CA	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2459
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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					
			<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						Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 400 ppm								
X			4. Proper eating, tasting, drinking or tobacco use						<b>FOOD FROM APPROVED SOURCES</b>								
			<b>PREVENTING CONTAMINATION BY HANDS</b>						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 AND TEMPERATURE RELATIONSHIPS</b>						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>								
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
		X	8. Time as a public health control: Proper procedures & records						<b>CONSUMER ADVISORY</b>								
		X	9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods					
		X	10. Proper cooking time & temperatures						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>								
		X	11. Proper reheating procedures for hot holding								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
									<b>WATER/HOT WATER</b>								
X									X			21. Hot and cold water available Temp >120°F					
									<b>LIQUID WASTE DISPOSAL</b>								
X									X			22. Sewage and wastewater properly disposed					
									<b>VERMIN</b>								
X									X			23. No rodents, insects, birds, or animals					
								<b>OUT</b>									<b>OUT</b>
<b>SUPERVISION</b>									39. Thermometers provided and accurate								<b>X</b>
24. Person in charge present and performs duties									40. Wiping cloths: properly used and stored								
<b>PERSONAL CLEANLINESS</b>								<b>PHYSICAL FACILITIES</b>									
25. Personal cleanliness and hair restraints								41. Plumbing: Plumbing in good repair, proper backflow devices									
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								42. Garbage and refuse properly disposed; facilities maintained									
26. Approved thawing methods used, frozen food maintained frozen.								43. Toilet facilities: properly constructed, supplied, cleaned									
27. Food separated and protected								44. Premises; personal/cleaning items; vermin-proofing									
28. Fruits and vegetables washed as required.								<b>PERMANENT FOOD FACILITIES</b>									
29. Toxic substances properly identified, stored, used								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean									
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								46. No unapproved private homes/ living or sleeping quarters									
30. Food properly stored; food storage containers identified								<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>									
31. Consumer self-service facilities properly constructed and maintained								47. Signs posted; last inspection report available									
32. Food properly labeled & honestly presented								X	48. Plan review required for new or remodel construction								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>								49. Permits Available									
33. Nonfood contact surfaces clean and in good repair.								50. Impoundment of unsanitary equipment or food									
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								X	51. Permit Suspension								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								52. Other									
36. Equipment, utensils and linens: Properly stored and used								<b>NON-PERMANENT FOOD FACILITIES</b>									
37. Vending machines								53. Mobile food facilities									
38. Adequate ventilation and lighting; designated areas, use								54. Temporary food facilities									

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  
www.buttecounty.net/publichealth/

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

**RECEIVED BY:**

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<b>DBA/NAME</b> Roast'd & Toast'd	<b>DATE</b> 10/23/07
Food Safety Cert: Available	<b>Exp. Date:</b> 6/18/12
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 32) No labels observed on wrapped pastries available for customer self-service. Provide labels that include manufacturer's name & address and ingredients.
- 34) No test strips available for checking sanitizer levels at utensil sink – provide.
- 39) Replace the missing thermometer inside the 2-door display refrigerator.

Note: Unknown where wiping rags are laundered. Wiping rags shall be laundered using a washer & dryer on the premises or a linen laundering service shall be used.