

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

<b>DBA/NAME</b> Mrs. Fields Cookies		<b>DATE</b> 10-22-08	
<b>ADDRESS</b> 1950 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2482	
<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>	

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: 3-2013							12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
x			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized			X
x			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>							<b>WATER &amp; WASTE WATER</b>						
x			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records							19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		10. Proper cooking time & temperatures							21. Hot and cold water available			
	x		11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained						
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned						
29. Toxic substances properly identified, stored, used										44. Premises; personal/cleaning items; vermin-proofing			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Plan review required for new or remodel construction						
33. Nonfood contact surfaces clean and in good repair.							49. Permits Available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used							52. Other						
37. Vending machines													

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 14) Utensils not being clear water rinsed in center compartment of sink before sanitizing.
- 29) Spray bottles not labeled as to contents.
- 45) Clean and repair floors in hard to reach areas in front garbage can area and under larger equipment.

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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