

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

<b>DBA/NAME</b> Toys R Us		<b>DATE</b> 10-16-07
<b>ADDRESS</b> 1919 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2533
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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 reserve 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				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>							
x			4. Proper eating, tasting, drinking or tobacco use											
<b>PREVENTING CONTAMINATION BY HANDS</b>							<b>FOOD FROM APPROVED SOURCES</b>							
x			5. Hands clean and properly washed; gloves used properly				x			15. Food obtained from approved source				
x			6. Adequate handwashing facilities supplied & accessible					x		16. Shell stock with completed tags, in good condition, properly stored/displayed				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x		17. Compliance with Gulf Oyster Regulations			
		x	7. Proper hot and cold holding temperatures				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>							
		x	8. Time as a public health control: Proper procedures & records					x		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		x	9. Proper cooling methods				<b>CONSUMER ADVISORY</b>							
		x	10. Proper cooking time & temperatures					x		19. Consumer advisory provided for raw or undercooked foods				
		x	11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>							
								x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>SUPERVISION</b>							<b>OUT</b>							
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
<b>PERSONAL CLEANLINESS</b>							<b>OUT</b>							
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										47. Signs posted; last inspection report available				
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food				
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension				
			37. Vending machines							52. Other				
			38. Adequate ventilation and lighting; designated areas, use				<b>NON-PERMANENT FOOD FACILITIES</b>							
										53. Mobile food facilities				
										54. Temporary food facilities				

Reinspection fees will be charged for all subsequent reinspection 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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