

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

<b>DBA/NAME</b> Mim's Bakery		<b>DATE</b> 5-20-09
<b>ADDRESS</b> 890 Humboldt Rd, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2626
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 12	<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:						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				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
			4. Proper eating, tasting, drinking or tobacco use			x	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>									x	18. Compliance with variance, specialized process, & 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				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				x			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
							x			23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>							<b>x</b>
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							<b>x</b>
<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							<b>x</b>
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>x</b>
<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							<b>x</b>
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							

**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.

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: mailed/ faxed**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No current food safety certificate available at time of inspection. Fax copy of food safety certificate to this Dept. (include name of facility on fax).
- 4- No lids observed on employee's drink glasses.
- 27- a) Temperature of potentially hazardous foods reportedly not being routinely checked at time of delivery.  
b) Flat of whole, shell eggs stored above ready to eat food in storage refrigerator.
- 30- Some opened bulk bags of food (brown sugar, rice) observed in "walk-in" storeroom.
- 34- Obtain test papers for checking sanitizer concentration in sanitizer compartment of utensil sink.
- 35- a) Clean major equipment of misc. food debris (ie: frosting).  
b) Replace ripped door seals on 3- door storage refrigerator.  
c) Check and adjust refrigerator section of combination refrigerator/ freezer (in side storeroom) as needed—food temperature (50°F) at time of inspection (refrigerator currently being used for storage of opened containers of various nuts).
- 38- Replace missing covers on overhead lights in "walk-in" storage room and in sheeter room
- 40- Soak used cleaning rags in sanitizer in between uses—some used cleaning rags observed on various counters.
- 41- Repair leaking faucet at utensil sink in kitchen.
- 44- a) Some personal items and misc. items observed in various areas—designate a specific storage area/ shelf for storage of personal items, etc. Remove unused items so as to eliminate clutter.  
b) Clean up/ remove various items stored in front of janitorial sink so that sink is easily accessible for use.  
c) Continue to clean/ organize items stored in side storage area—eliminate unused items so as to eliminate clutter and facilitate cleaning.  
d) Provide threshold at door from sheeter room into side storeroom so as to eliminate gap under door.
- 45- a) Finish off unfinished wood window sills in sheeter room/ storeroom so as to be smooth, easily cleanable, non-absorbent and in good repair. Refinish exposed wood areas on walls/ pillars near display refrigerator.  
b) Relocate 4-door storage refrigerator/ freezer (currently in unfinished side storeroom) into a finished off prep area.