

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME The Cookie Shoppe		DATE 10/19/06
ADDRESS 1600 Mangrove Ave. Suite C, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2734
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	1) Reported that temperatures of potentially hazardous foods are not being checked at time of delivery. 8) Observed an open bag of cocoa and a bag of granulated sugar stored on the floor. 11) No internal thermometer observed in the display refrigerator (storing milk) in the customer area. 13) Non-handled plastic cup being used as a scoop for cocoa. 14) Observed mail on top of prep table. 16) Reported that procedure for washing utensils is to wash with a soap, bleach, and water solution and then rinse. Utensils shall be washed in the 3-compartment sink in the following order: a) in the 1 st basin- fill with hot soapy water to wash utensils b) fill the 2 nd basin with plain hot water to rinse c) fill 3 rd basin with sanitizing solution (1 oz. of bleach per 4 gallons of water) to sanitize the utensils. Allow utensils to remain in sanitizer solution for 30 seconds and then air dry (do not rinse after sanitizing). 20) Observed rolling pins stored in a cardboard box. Store utensils in a non-absorbent, easily cleanable container. 38) No food safety certificate available. Mail/fax a copy of current certificate to this Department. Include facility name on fax/ mailing.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits		X	
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
--	---

R.E.H.S.
RECEIVED BY: Mailed 10/20/06
Page 1 of 1

