

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

<b>DBA/NAME</b> Togo's / Baskin Robbins #2415		<b>DATE</b> 9-3-08
<b>ADDRESS</b> 241 W. East Ave., Chico		<b>RECHECK DATE</b> 1+ week
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2772
<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 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				
			Food Safety Certificate Exp Date 2011				X			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X	
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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</b>							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available				
X			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
						X				22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
						X				23. No rodents, insects, birds, or animals				
						OUT								OUT
<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	X			
			27. Food separated and protected	X						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	X			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
			30. Food properly stored; food storage containers identified	X						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	X			
			31. Consumer self-service facilities properly constructed and maintained	X						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>							<b>OTHER</b>							
			33. Nonfood contact surfaces clean and in good repair.	X						48. Plan review required for new or remodel construction				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available	X						49. Permits Available				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	X						50. Impoundment of unsanitary equipment or food				
			36. Equipment, utensils and linens: Properly stored and used	X						51. Permit Suspension				
			37. Vending machines							52. Other				

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

SEE PAGE 2

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:**

Page 1 of 2

<b>DBA/NAME</b> Togo's / Baskin Robbins #2415	<b>DATE</b> 9-3-08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** No paper towels in dispenser of men's restroom.
- 14-** Observed food debris/residues on cutting boards, vegetable slicer and utensil storage cart (storing aforementioned utensils). Observed squeeze bottles, bottle lids and measuring spoons/cups to be soiled with some greasy-type residues and stored on utensil storage rack.
- 14, 31-** Observed some mildew in nozzles and accumulated mold in draintrap of customer beverage dispenser.
- 14-40-** Observed food handler use wiping rag (stored in 'sanitizer' solution of utensil sink basin) to wipe (sandwich) counters; no sanitizer detected in solution when checked using inspector's test strips. Sanitizer solution changed out during inspection. Provide separate designated labeled bucket/container to store wiping rags/sanitizer solution.
- 27-** Observed sandwich knife, soiled with some food residues, stored with blade submerged in lettuce container in prep refrigerator.
- 30-** Observed dried food residues on outsides of containers/boxes/buckets storing cake-decorating items. Observed opened #10 cans of syrup stored on shelf and covered in plastic wrap. Once opened, store food in approved food grade containers and discard cans.
- 33-** Observed worn countertops and peeling/damaged laminate trim of counters and cabinets (at front sandwich and ice cream service). Observed accumulated food debris/residues on (sandwich) prep table/refrigerator shelves and inside cabinets/shelving (at front sandwich and ice cream service).
- 34-** Observed grayish-colored 'soapy' wash water to be 95°F in filled utensil sink basin. No sanitizers in 'sanitizer' basins of filled (sandwich and ice cream) utensil sink basins.
- 35-** Observed accumulated dust and food debris on/in inoperable prep refrigerator (being used as 'storage'). Observed broken door to (second) inoperable prep refrigerator (used for bread storage). Remove damaged plastic tray under leg of beverage refrigerator to facilitate cleaning. Clean (sandwich wrap) paper roll dispenser to remove accumulated food residues. Clean along 'pipe' inside ice machine (at top) to remove some mildew. Observed tape on cracked ice cream case lid. Observed foil being used as lid to ice cream syrup warmer; provide approved, attached lid. Observed shelves supported by buckets and storing misc. cake decorating items; provide approved storage shelving. Observed some surface rust inside cake decorating tips. Observed tape on vegetable slicer. Discard of cracked/damaged plastic food storage containers.
- 36-** Observed plastic bowls stored atop dusty (inoperable) prep refrigerator. Observed dried food debris/residues inside bottoms of containers storing plastic ware (forks, knives, spoons). Observed 'clean' cake decorating tips stored atop soiled paper towel adjacent to hand sink.
- 41-** Clean all floor sinks, especially at customer beverage dispenser, to remove accumulated mold and misc. residues/trash. Observed dripping faucet at utensil sink.
- 44-** Organize/remove accumulated food and non-food related misc. items (on floor under utensil and prep sinks, on decorating table and in back corner of facility) to facilitate cleaning.
- 45-** Clean floors in hard-to-reach areas throughout facility to remove accumulations of food and misc. debris/residues. Clean wall behind utensil sink (in back) to remove food residues. Observed damaged/bowed area of FRP at janitorial sink. Remove plastic beverage crates stored in various locations (i.e. under storage racks, inside walk-in freezer) in back of facility to facilitate cleaning.