

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Togo's/Baskin Robbins #2415		DATE 2/21/07
ADDRESS 241 W East Avenue, Chico, CA 95926		RECHECK DATE 14+ days
OWNER/OPERATOR		SITE # 2772
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 03	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			<p>8- Observed boxes of white bread stored on floor of walk-in freezer and caramel stored in open #10 can in walk-in refrigerator.</p> <p>18- Clean inside all prep refrigerators to remove food debris/residues. Clean beverage dispenser behind nozzles to remove accumulated beverage residues. Observed cardboard holding up one side of ice cream display refrigerator. Remove cardboard and replace/repair castors.</p> <p>20- Observed measuring cup used to scoop ice stored in ice bin with handle down in ice.</p> <p>29- Clean shelves and inside cabinets to remove food debris/residues.</p> <p>30- Front door of Baskin Robbins propped open with cardboard on arrival.</p> <p>31- Clean floors in hard to reach areas (under prep refrigerator, ice machine, walk-in freezer/refrigerator shelves, etc.) to remove accumulated food debris/residues/miscellaneous trash and all floor sinks to remove accumulated black residues. Observed missing ceiling tile over beverage dispenser. Replace.</p> <p>Note: Valerie Wong passed Serv Safe examination 1/10/06.</p>
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			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
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		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>	<p>R.E.H.S.</p> <p>RECEIVED BY: Signed 2/21/07</p> <hr/> <p>Page 1 of 1</p>
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