

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

DBA/NAME Togo's/Baskin-Robbins #2415		DATE 12-31-07	
ADDRESS 241 W. East Ave., Chico		RECHECK DATE 14+ days	
OWNER/OPERATOR W. Steven Wong		SITE # 2772	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14+ days	

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 1-10-11										13. Food in good condition, safe and unadulterated			X	
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized	X	X	X	
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X			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				
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures			X			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				WATER & WASTE WATER							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available				
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						X				22. Sewage and wastewater properly disposed				
							VERMIN							
						X				23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
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							
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored							X
26. Approved thawing methods used, frozen food maintained frozen.							PERMANENT FOOD FACILITIES							
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices							X
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							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:

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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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed employee's uncovered beverage cup and cell phone stored on prep table immediately adjacent to food in process of being prepped.
- 7-** Observed meats and cheeses 47-50°F stored in top portions of prep refrigerators for short time period. Internal temperature of prep refrigerators OK.
- 13-** Observed tomatoes and (cooked) meat being prepped immediately adjacent to each other on cutting board soiled with orange-colored food residue.
- 13, 35-** Observed damaged prep refrigerator (i.e. missing handle to broken lid, bottom portion taped closed) at far right end of sandwich counter. Observed lid to prep refrigerator, soiled with some food residues, to collapse onto sandwich meats/cheeses stored inside. Prep refrigerator shall be properly repaired or replaced within next 6 months.
- 14-** Observed soiled wiping rag, stored on can opener, used to wipe base of electric slicer and adjacent cutting board. Reported that slicer wiped down with wiping rag then sanitized. Ensure slicer is properly washed/rinsed/sanitized and hard-to-reach areas are cleaned to remove some dried food debris/residues. Slicer properly cleaned during inspection.
- 30-** Observed unsealed bag of sugar stored atop box of cones.
- 31-** Generally clean beverage dispenser of sticky residues and customer counter.
- 33-** Clean counters and inside of cabinets at front of both serving areas to remove food and non-food debris/residues.
- 35-** Observed some inoperable/damaged equipment stored at front sandwich counter. Repair and/or remove to facilitate cleaning. –Clean sandwich prep refrigerators, especially in hard-to-reach areas, to remove accumulated food debris/residues and affixed clear tape. –Observed beverage display refrigerator at front sandwich counter to be leaking water. –Clean inside of ice machine to remove some mold. –Clean inside of cake freezer in back to remove food debris/residues. –Clean insides of pastry drawers at back cake counter to remove icing residues. –Remove cardboard between floor and front cake display refrigerator to facilitate cleaning.
- 36-** Observed disposable utensils stored in containers soiled with some dried food debris/residues at sandwich counter. – Observed metal decorator forms/sticks stored in back cake freezer to be soiled with dried icing debris.
- 40-** Observed a couple damp/soiled wiping rags stored on counters and at hand sinks.
- 41-** Repair front hand sink of leak at sandwich counter. –Clean floor sinks to remove residues/debris. –Provide cross-connection for hose at janitorial sink.
- 45-** Clean floors throughout facility, especially in hard-to-reach areas and corners, to remove accumulated food debris and residues. –Clean and organize back storage room of misc. food related items, especially in corner by cake freezer. –Clean wall behind sandwich prep area in back to remove food residues. –Observed some damage to wall behind ice cream freezer adjacent to blenders. –Raise pipe lying across floor at front ice cream counter cabinets to facilitate cleaning.