

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Togos/Baskin Robbins		DATE 2-13-07
ADDRESS 2009 Forest Ave., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2838
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
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			8) Ice Only label on ice bucket has faded. Don't store bucket in cabinet with sanitizer. 14) Few jackets observed hanging on racks. Store in lockers or other non-food areas. 18) Replace rusty metal rack (by utensil sink) and rusty knife rack. Clean inside of non-working prep refrigerator of food debris. Seal top area so food debris does not fall inside unit. 26) Repair leaking prep sink faucet and replace missing faucet handle. 29) Clean inside of beverage cabinet and ice cream cabinets of misc. debris and trash. 31) Clean floors (in hard to reach areas) and floor sinks of food debris, trash, and residues. Clean wall just above utensil sink of black residue. 36) No current permit posted. In compliance notes: ➤ Disposable gloves are worn by food handlers and changed frequently. ➤ Hot foods in steam table were 135°F or more. Reheating temperatures are checked.
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		X	
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit		x	
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"/> 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
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RECEIVED BY: Mailed 2-16-07
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