

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Togo's-Baskin Robbins		DATE 05/17/06
ADDRESS 2009 Forest Ave, Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR Fax #345-5931		SITE # 2838
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 1624	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			<p>11) Replace missing thermometers in prep refrigerators where needed. Replace broken digital probe thermometer.</p> <p>14) Observed employee wearing a heavily soiled apron while serving customers.</p> <p>15) Clean slicer in hard to reach areas to remove dried food debris.</p> <p>16) Observed sanitizer concentration to be 100ppm at utensil sink, rather than the required 200ppm.</p> <p>18) a) Defrost condenser in walk-in freezer.</p> <p style="padding-left: 20px;">b) Clean prep refrigerators in front service area to remove excessive food debris and residues. Repair torn door seals where needed.</p> <p style="padding-left: 20px;">c) Repair broken dipper well in front service area. Clean working dipper wells to remove orange (rusty) residues.</p> <p>20) Observed sticky residues on "clean" utensil storage bins in back dish wash area.</p> <p>24) Observed some soiled wiping rags on food contact surfaces. Observed heavily soiled wiping rags in sanitizer bucket. Sanitizer water in bucket was not sufficient for the amount of wiping rags being stored.</p> <p>26) Clean all floor sinks to remove miscellaneous debris and orange/black residues.</p> <p>29) a) Clean metal storage shelves to remove rust buildup (especially in dish wash area).</p> <p style="padding-left: 20px;">b) Clean cabinets/shelving/counter tops in front service area to remove dust, trash, etc.</p> <p style="padding-left: 20px;">c) Clean along edges of ice box in front service area to remove rust and residues.</p> <p>31) a) Clean floors under/behind equipment/shelving in back storage area and front service area to remove food debris, black residues, miscellaneous debris, etc.</p> <p style="padding-left: 20px;">b) Clean floors under shelving in walk-in freezer/cooler to remove ice, food debris, mold, accumulation of liquids, etc.</p> <p> NOTE: Joe Burttram passed ServSafe exam on 06/24/03. Expires 06/24/06.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
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		√	
19	Utensils			
20	Utensil Storage		√	
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			
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>
--	--

R.E.H.S.
RECEIVED BY: FAXED 05/23/06
Page 1 of 1