

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

<b>DBA/NAME Baskin Robbin's #2096</b>		<b>DATE 3/20/08</b>	
<b>ADDRESS 6616 Clark Rd. #G Paradise, CA 95969</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 3003</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F - 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 1 week or as noted below</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
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date <u>2/07/2011</u>				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
√			7. Proper hot and cold holding temperatures						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
		√	9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
		√	11. Proper reheating procedures for hot holding				√			21. Hot and cold water available Temp			
<b>LIQUID WASTE DISPOSAL</b>													
							√			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
										23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</b>							<b>OUT</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>													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				<b>PHYSICAL FACILITIES</b>						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						
			32. Food properly labeled & honestly presented				<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.			√	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						√
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 33) Replace or refinish all worn / damaged cabinets in front service area so as to be smooth, non-absorbent and easily cleanable within 6 months.
- 39) Replace missing thermometers in both prep refrigerators in front service area.
- 45) Clean floors in hard to reach areas (especially under / behind refrigerators, cabinets and utensil sink) to remove accumulation of trash, dust and black residues.

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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**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 1