

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

<b>DBA/NAME</b> Chili's Grill and Bar		<b>DATE</b> 6-18-08
<b>ADDRESS</b> 1906 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2027
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b>	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

See reverse side for the California Retail Food 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. FSC Exp. Date: 3-8-12						X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated			
X			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly			X	X	X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X		X			X	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, & HACCP Plan			
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods			
X			9. Proper cooling methods						<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures					X	X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding						X			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									X			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															
25. Personal cleanliness and hair restraints															
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
26. Approved thawing methods used, frozen food maintained frozen.															
27. Food separated and protected															
28. Fruits and vegetables washed as required.															
29. Toxic substances properly identified, stored, used															
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>															
30. Food properly stored; food storage containers identified															
31. Consumer self-service facilities properly constructed and maintained															
32. Food properly labeled & honestly presented															
<b>EQUIPMENT/ UTENSILS/ LINENS</b>															
33. Nonfood contact surfaces clean and in good repair.															
34. Warewashing facilities: Adequate, maintained, properly used, test strips available															
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity															
36. Equipment, utensils and linens: Properly stored and used															
37. Vending machines															
<b>PHYSICAL FACILITIES</b>															
41. Plumbing: Plumbing in good repair, proper backflow devices															
42. Garbage and refuse properly disposed; facilities maintained															
43. Toilet facilities: properly constructed, supplied, cleaned															
44. Premises; personal/cleaning items; vermin-proofing															
<b>PERMANENT FOOD FACILITIES</b>															
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
46. No unapproved private homes/ living or sleeping quarters															
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>															
47. Signs posted; last inspection report available															
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:**

- 5, 6) Cook observed handling raw meat with bare hands, then wipe hands off on soiled apron, then handle ready-to-eat foods. Cook began using disposable gloves for handling hamburgers during inspection. Closest hand sink to cook line was obstructed with food container during beginning of inspection but was cleared by the end of the inspection.
- 10) Some cooks unclear on proper usage of time clocks and thermometers to assure that raw meats are properly cooked.
- 33) Exposed wood underside of bar counters is worn and has some food debris. Clean and refinish with durable smooth surface.
- 35) Clean inside of ice machine of residues. Clean can opener and knife rack of residues.
- 40) Some soiled wiping rags observed on counters and tables in kitchen.

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.**

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