

## Food Program Official Inspection Report

<b>DBA/NAME</b> El Grullo Restaurant		<b>DATE</b> 7-17-07	
<b>ADDRESS</b> 2409 Esplanade, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Francisco Montes De Oca		<b>SITE #</b> 2140	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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				
<b>Food Safety Cert Name:</b>							x			13. Food in good condition, safe and unadulterated				
<b>Exp. Date</b>							x			14. Food contact surfaces: clean and sanitized				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>														
x			2. Communicable disease; reporting, restrictions & exclusions				<b>Sanitizer Type:</b> x Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>							
x			3. No discharge from eyes, nose, and mouth				<b>FOOD FROM APPROVED SOURCES</b>							
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source				
<b>PREVENTING CONTAMINATION BY HANDS</b>									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					
			6. Adequate handwashing facilities supplied & accessible			x	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures				<b>CONSUMER ADVISORY</b>							
		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>HIGHLY SUSCEPTIBLE POPULATIONS</b>							
	x		10. Proper cooking time & temperatures					x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
x			11. Proper reheating procedures for hot holding				<b>WATER/HOT WATER</b>							
							x		21. Hot and cold water available Temp <u>120°F+</u>					
<b>SUPERVISION</b>										<b>LIQUID WASTE DISPOSAL</b>				
24. Person in charge present and performs duties					x		x		22. Sewage and wastewater properly disposed					
<b>PERSONAL CLEANLINESS</b>										<b>VERMIN</b>				
25. Personal cleanliness and hair restraints							x		23. No rodents, insects, birds, or animals					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>NON-PERMANENT FOOD FACILITIES</b>				
26. Approved thawing methods used, frozen food maintained frozen									39. Thermometers provided and accurate					
27. Food separated and protected					x				40. Wiping cloths: properly used and stored					
28. Fruits and vegetables washed as required							<b>PHYSICAL FACILITIES</b>							
29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices					x		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										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>										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x	
33. Nonfood contact surfaces clean and in good repair.					x		46. No unapproved private homes/ living or sleeping quarters							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					x		47. Signs posted; last inspection report available							
36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction							
37. Vending machines							49. Permits Available							
38. Adequate ventilation and lighting; designated areas, use					x		50. Impoundment of unsanitary equipment or food							
<b>RECEIVED BY:</b> signed 7-17-07							<b>SPECIALIST:</b>							