

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

DBA/NAME Speedy Burrito Mexican Grill		DATE 12-18-07	
ADDRESS 1031 Nord Ave., Chico		RECHECK DATE 1 day	
OWNER/OPERATOR Julio Soto		SITE # 2224	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14-30 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
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date				X			13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			14. Food contact surfaces: clean and sanitized			
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			X			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			
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
			TIME AND TEMPERATURE RELATIONSHIPS						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X	X	X			X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			9. Proper cooling methods				WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding	X	X	X	LIQUID WASTE DISPOSAL						
							X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
			SUPERVISION /PERSONAL CLEANLINESS				PHYSICAL FACILITIES						
			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						
			GENERAL FOOD SAFETY REQUIREMENTS				40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				PERMANENT FOOD FACILITIES						
			27. Food separated and protected			X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			28. Fruits and vegetables washed as required.				46. No unapproved private homes/ living or sleeping quarters						
			29. Toxic substances properly identified, stored, used				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			FOOD STORAGE/ DISPLAY/ SERVICE				47. Signs posted; last inspection report available						
			30. Food properly stored; food storage containers identified			X	48. Plan review required for new or remodel construction						
			31. Consumer self-service facilities properly constructed and maintained			X	49. Permits Available						
			32. Food properly labeled & honestly presented				50. Impoundment of unsanitary equipment or food						
			EQUIPMENT/ UTENSILS/ LINENS				51. Permit Suspension						
			33. Nonfood contact surfaces clean and in good repair.				52. Other						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available										
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X							
			36. Equipment, utensils and linens: Properly stored and used			X							
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No current food safety certificate available. At least one person currently employed at this facility shall take and pass an approved food safety exam within the next 60 days.
- 4-** Observed food handler's uncovered beverage stored on food prep/storage surfaces.
- 7-** Observed black beans (125-129°F x3 hours) hot-holding in steam table. Reported that beans were reheated on stovetop to 165°F then placed into steam table. Beans rapidly reheated to 165°F during inspection. –Observed ham 56°F, sausage 48°F, pooled eggs 53°F and cooked vegetables 57°F (for short time period) stored in cookline prep refrigerator. Internal temperature of refrigerator 57°F. Observed prep refrigerator adjacent to steam table and storing non-potentially hazardous foods (PHFs) to have internal temperature of 55°F. Reported that prep refrigerators are turned off at night and then back on in morning. Ensure refrigerators are at least 41°F prior to storing PHFs.
- 7, 35-** Observed many cooked/cooled foods stored inside walk-in refrigerator to be 45-50°F (i.e. rice, pinto beans, steak). Internal temperature of walk-in refrigerator 43°F. Thermostat for walk-in turned down during inspection and reportedly will be monitored to ensure internal temperature reaches at least 41°F. Reported that foods were properly cooled and will be properly reheated prior to service.
- 11-** Observed pork chili verde 103°F, steak 128°F, refried beans 108°F and black beans 108°F (for short time period) being reheated in steam table. Foods removed from steam table and rapidly reheated to 165°F during inspection.
- 27-** Observed bag of green onions stored directly atop flat of raw shell eggs and eggs stored directly atop box of peppers inside walk-in refrigerator.
- 30-** Observed boxes of produce stacked/stored on floor at front area and kitchen hallway. Observed bag of onions stored on floor in back area.
- 31-** Observed some mold in ice trap of soda beverage machine. Clean under and between nozzle housings of soda machine to remove sticky residues.
- 35-** Clean hood to remove accumulated greasy residues. –Observed accumulated food debris/residues on lower prep table shelves and shelves to be rusted/hard-to-clean. –Observed ice bin storing salsas at customer counter to be leaking rusty water into plastic container stored directly atop beverage syrup boxes in cabinet. Observed outside of bin and drainpipe to be corroded with rust and mold.
- 36-** Observed soiled measuring cup stored in bulk salt container. –Observed plastic containers storing handled utensils to be soiled with some dried food debris/residues. –Observed misc. tools stored in top bowl (of stack) on utensil storage shelf above prep refrigerator.
- 40-** Observed a couple damp/soiled wiping rags stored atop counters and under cutting board.
- 44-** Observed misc. toys stored atop prep refrigerator and food storage racks in kitchen.
- 44, 45-** Observed ceiling to be bubbled and leaking/dripping water onto floor in front area. Observed ceiling to be leaking/dripping water onto plastic containers (stored on shelf above utensil sink) and into washbasin of utensil sink. Note: All soiled utensils are cleaned/sanitized in dishwasher not located adjacent to leak/dripping water.
- 45-** Observed accumulated food debris and greasy residues on floor in kitchen, especially under equipment and hard-to-reach areas. Clean corners of floor in walk-in refrigerator to remove accumulated food residues. Clean ceiling in kitchen to remove some food residues. Kitchen/walk-in floors and ceiling shall be properly cleaned within next 14 days. –Observed some floor damage (i.e. at coving) in kitchen.