

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

<b>DBA/NAME</b> Speedy Burrito Mexican Grill		<b>DATE</b> 9-10-08	
<b>ADDRESS</b> 1031 Nord Ave., Chico		<b>RECHECK DATE</b> 1-2 days	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2224	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</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	
	X		1. Demonstration of knowledge; food safety certification				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				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			X	
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
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				
			5. Hands clean and properly washed; gloves used properly		X	X		X		17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									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				<b>WATER</b>							
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available				
	X		11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
							X			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>							
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							
							40. Wiping cloths: properly used and stored							X
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							X
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing							X
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.							49. Permits Available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension							
36. Equipment, utensils and linens: Properly stored and used							52. Other							
37. Vending machines														

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

SEE PAGE 2

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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b> Speedy Burrito Mexican Grill	<b>DATE</b> 9-10-08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4-** Observed food handler eating burrito while walking through kitchen area. Observed open beverage bottles/cans stored on equipment in kitchen/atop food contact surfaces.
- 5, 6-** No handwashing among food handlers while changing kitchen/food related tasks, leaving/returning to kitchen/food prep and after wiping hands on wiping rag hanging on (food handler's) apron. No paper towels available at kitchen handsink.
- 7-** Observed container of chicken 113°F stored on steam table at room temperature, reportedly from refrigerator 2+hrs prior to arrival for inspection. Reported chicken was to be reheated for adding to steam table. Chicken voluntarily discarded to trash during inspection, see VC&D.
- 14, 40-** Observed piled of soiled wiping rags stored atop prep refrigerator. Observed food handler wipe inside of 'clean' cooking pot with soiled wiping rag. Sanitizer concentration low (below 100ppm) in wiping rag buckets, when checked using inspector's test strips, and water turbid. Provide test strips to monitor sanitizer (bleach) concentrations of wiping rag buckets and dishwasher.
- 26-** Observed 2 boxes of (frozen) raw chicken stored atop sheetpan stored directly on floor of kitchen hallway.
- 29-** Label spray bottles as to contents.
- 30-** Observed plastic container of tomatoes, box of produce and tubs of raw/marinating meats stored directly on floor of walk-in.
- 33-** Repaint edge of pass-thru window (kitchen side) to be smooth and facilitate cleaning.
- 35-** Clean between/hard-to-reach areas of cookline equipment to remove some greasy residues. Observed whisk with melted plastic handle. Clean beverage machine nozzles to remove some dried residues.
- 36-** Observed some plastic utensil ware to be stored with handles down in container atop prep refrigerator.
- 38-** Clean hood to remove accumulated grease build-up/residues. Replace missing hood baffles.
- 41-** Observed drain line for salsa ice bin to be dripping into plastic bucket stored on floor in cabinet. Observed low water flow to handsink in women's restroom.
- 44-** Chain CO2 tanks to rigid structure.
- 45-** Observed some damaged ceiling areas (i.e. above utensil sink, around vent at front. Clean floors in hard-to-reach areas to remove food debris and misc. residues. Observed some damaged/worn floor areas (i.e. under beverage box storage rack)