

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

DBA/NAME El Indio Tortilleria		DATE 11/6/07	
ADDRESS 465 E. 20 th St. #60, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2785	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance			
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			IN	N/O	N/A	PROTECTION FROM CONTAMINATION			
			1. Demonstration of knowledge; food safety certification			X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions			X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth			Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
X			4. Proper eating, tasting, drinking or tobacco use									
PREVENTING CONTAMINATION BY HANDS						FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly			X			15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible					X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS								X	17. Compliance with Gulf Oyster Regulations			
X			7. Proper hot and cold holding temperatures			CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records					X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			9. Proper cooling methods			CONSUMER ADVISORY						
X			10. Proper cooking time & temperatures					X	19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding			HIGHLY SUSCEPTIBLE POPULATIONS						
								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION						WATER/HOT WATER						
24. Person in charge present and performs duties						X			21. Hot and cold water available Temp >120°F			
PERSONAL CLEANLINESS						LIQUID WASTE DISPOSAL						
25. Personal cleanliness and hair restraints						X			22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS						VERMIN						
26. Approved thawing methods used, frozen food maintained frozen.						X			23. No rodents, insects, birds, or animals			
27. Food separated and protected						PERMANENT FOOD FACILITIES						
28. Fruits and vegetables washed as required.						39. Thermometers provided and accurate			OUT			
29. Toxic substances properly identified, stored, used						40. Wiping cloths: properly used and stored						
FOOD STORAGE/ DISPLAY/ SERVICE						PHYSICAL FACILITIES						
30. Food properly stored; food storage containers identified						41. Plumbing: Plumbing in good repair, proper backflow devices						
31. Consumer self-service facilities properly constructed and maintained						42. Garbage and refuse properly disposed; facilities maintained						
32. Food properly labeled & honestly presented						43. Toilet facilities: properly constructed, supplied, cleaned						
EQUIPMENT/ UTENSILS/ LINENS						44. Premises; personal/cleaning items; vermin-proofing						
33. Nonfood contact surfaces clean and in good repair.						PERMANENT FOOD FACILITIES						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X			46. No unapproved private homes/ living or sleeping quarters						
36. Equipment, utensils and linens: Properly stored and used						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
37. Vending machines						47. Signs posted; last inspection report available						
38. Adequate ventilation and lighting; designated areas, use						48. Plan review required for new or remodel construction						
						49. Permits Available						
						50. Impoundment of unsanitary equipment or food						
						51. Permit Suspension						
						52. Other						
						NON-PERMANENT FOOD FACILITIES						
						53. Mobile food facilities						
						54. Temporary food facilities						

Reinspection fees will be charged for all subsequent reinspection 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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME El Indio Tortilleria	DATE 11/6/07
Food Safety Cert Name: Unavailable	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) No food safety certificate available. A food employee from this facility shall pass an approved food safety exam within the next 60 days.
- 6) Refill empty paper towel dispenser at the restroom hand sink, and repair the stuck paper towel dispenser at the kitchen hand sink.
- 35) Replace the missing hood baffle above stove/oven.
- 45) Refinish/repaint the worn walls near the utensil sink so that walls are smooth and easily cleanable.

Note: Ice machine inoperable during inspection.