

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME El Indio Tortilleria		DATE 5/9/07
ADDRESS 465 E. 20 th St. #60, Chico, CA		RECHECK DATE 1+ week
OWNER/OPERATOR		SITE # 2785
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			2,3) Reported that cooking and reheating temperatures are unknown. 3) Observed a large pot of beans 113-117°F X ½ hour cooling at room temperature. Observed a deep, covered container of tomatillo salsa 80°F X 1 hour in the reach-in refrigerator. Beans and salsa were transferred to shallow, uncovered pans to cool properly in the refrigerator. 8) Observed a bag of corn flour on the floor. 16) Reported that utensils are rinsed in hot water, washed in bleach/soap water and then rinsed and dried. See the back of this form for the proper utensil washing procedure. 18,26) Observed soda dispenser drain line draining into a pitcher. Reported that the drain pipe backs up and leaks onto the floor when the soda dispenser is allowed to drain into it. Repair the plumbing so that the soda dispenser can drain into it. 22) Observed a can of Raid (for home use only) stored on a utensil storage shelf. Raid was discarded to the trash during inspection. 29) Clean all food and utensil storage shelves to remove accumulated dust/ sticky residues. 31) Clean floors in hard to reach areas to remove food debris/misc. residues. 38) No food safety certificate available. Mail/fax a copy of current certificate to this Department. Include the facility name on the fax/ mailing. 40) Remove all unused equipment to facilitate cleaning the floors.
2	Cooking/Reheating		X	
3	Cooling	X		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs			
40	Other		X	

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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RECEIVED BY:
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