

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

<b>DBA/NAME</b> Chipotle		<b>DATE</b> 8/24/07	
<b>ADDRESS</b> 620 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2890	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation			COS	MAJ	OUT
√			<b>DEMONSTRATION OF KNOWLEDGE</b> 1. Demonstration of knowledge; food safety certification			√			<b>PROTECTION FROM CONTAMINATION</b> 12. Proper procedures followed for returned and reservice of food		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						√			13. Food in good condition, safe and unadulterated		
√			2. Communicable disease; reporting, restrictions & exclusions			√			14. Food contact surfaces: clean and sanitized		
√			3. No discharge from eyes, nose, and mouth			<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>					
√			4. Proper eating, tasting, drinking or tobacco use								
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>FOOD FROM APPROVED SOURCES</b>					
√			5. Hands clean and properly washed; gloves used properly			√			15. Food obtained from approved source		
√			6. Adequate handwashing facilities supplied & accessible					√	16. Shell stock with completed tags, in good condition, properly stored/displayed		
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								√	17. Compliance with Gulf Oyster Regulations		
√			7. Proper hot and cold holding temperatures			<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
		√	8. Time as a public health control: Proper procedures & records					√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
√			9. Proper cooling methods			<b>CONSUMER ADVISORY</b>					
√			10. Proper cooking time & temperatures					√	19. Consumer advisory provided for raw or undercooked foods		
√			11. Proper reheating procedures for hot holding			<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>					
								√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
						<b>WATER/HOT WATER</b>					
√						√			21. Hot and cold water available Temp		
						<b>LIQUID WASTE DISPOSAL</b>					
√						√			22. Sewage and wastewater properly disposed		
						<b>VERMIN</b>					
√						√			23. No rodents, insects, birds, or animals		
						<b>SUPERVISION</b>					
						<b>OUT</b>					
						<b>OUT</b>					
24. Person in charge present and performs duties						39. Thermometers provided and accurate					
						40. Wiping cloths: properly used and stored					
<b>PERSONAL CLEANLINESS</b>						<b>PHYSICAL FACILITIES</b>					
25. Personal cleanliness and hair restraints						41. Plumbing: Plumbing in good repair, proper backflow devices					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						42. Garbage and refuse properly disposed; facilities maintained					
26. Approved thawing methods used, frozen food maintained frozen.						43. Toilet facilities: properly constructed, supplied, cleaned					
27. Food separated and protected						44. Premises; personal/cleaning items; vermin-proofing					
28. Fruits and vegetables washed as required.						<b>PERMANENT FOOD FACILITIES</b>					
29. Toxic substances properly identified, stored, used						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						46. No unapproved private homes/ living or sleeping quarters					
30. Food properly stored; food storage containers identified						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>					
31. Consumer self-service facilities properly constructed and maintained						47. Signs posted; last inspection report available					
32. Food properly labeled & honestly presented						48. Plan review required for new or remodel construction					
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						49. Permits Available					
33. Nonfood contact surfaces clean and in good repair.						50. Impoundment of unsanitary equipment or food					
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						51. Permit Suspension					
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						52. Other					
36. Equipment, utensils and linens: Properly stored and used						<b>NON-PERMANENT FOOD FACILITIES</b>					
37. Vending machines						53. Mobile food facilities					
38. Adequate ventilation and lighting; designated areas, use						54. Temporary food facilities					

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  
www.buttecounty.net/publichealth/

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

**RECEIVED BY:**

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