

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Chipotle Mexican Grill		<b>DATE</b> 1/10/07
<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> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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		x	<p>1- Observed diced steak (127°F, &lt;30 minutes), shredded beef (117°F, &lt;30 minutes) and diced chicken (117°F-118°F, &lt;30 minutes) in steam table (all other food temperatures 135°F or above). Reported that cold water had inadvertently been added to steam table at shirt change. Thermostat turned up during inspection.</p> <p>8- Label unreadable on ice bucket. Re-label ice bucket "Ice Only".</p> <p>9- Observed cut lemons at customer beverage counter without cover. Provide.</p> <p>15- Observed food debris/residue on two knives stored on rack. Knives were removed to utensil sink during inspection.</p> <p>18- Observed some black and pink residues in ice machine. Clean.</p> <p>20- Observed newly washed pans (still dripping water) stacked on utensil rack. Air dry pans completely before stacking.</p> <p>24- Observed soiled wiping rag on food prep table. Sanitizer bucket available. Sanitizer level acceptable.</p> <p>38- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display		x	
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs			
40	Other			

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

<b>R.E.H.S.</b>
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