

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

<b>DBA/NAME</b> Jalapeno Mexican Grill		<b>DATE</b> 12-16-08	
<b>ADDRESS</b> 1516 Hwy 99, Gridley		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 4102	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 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    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 __ 8-30-11__				x			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized				
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				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations				
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						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 &amp; WASTE 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				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>							
24. Person in charge present and performs duties														
25. Personal cleanliness and hair restraints														
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
26. Approved thawing methods used, frozen food maintained frozen.							x	41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							x	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							x	44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							x	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.								48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension						
37. Vending machines								52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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.

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Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 26- Container of frozen food observed thawing on utensil sink drainboard. Foods reportedly usually thawed under running water in utensil sink or in microwave oven prior to heating.
- 27- Flat of whole, shell eggs stored on shelf above cooked foods in walk-in cooler. Store shell eggs on a lower shelf (not above cooked or ready to eat foods).
- 29- Spray bottle of window cleaner observed near food containers—moved during inspection.
- 32- Some containers of honey observed without labels. Labels available—put labels on containers before placing out for display/ sale.
- 34- Obtain test papers to check sanitizer concentration (quaternary ammonia) in sanitizing compartment of utensil sink.
- 39- Obtain a digital probe thermometer , rather than meat thermometer, for checking food temperatures. Check final temperature of cooked foods and temperatures of hot and cold held foods.
- Note: No foods being cooked at time of inspection.
- 41- Repair leaking faucet at utensil sink.
- 52- Carbon dioxide canisters observed not chained/ secured to a stationary object.