



Date:	12/13/2023
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ESTABLISHMENT NAME: CALIFORNIA BURRITO

Permit Holder: CALIFORNIA BUIRRITO INC

Address: 5649 Watt Ave

City North Highlands

Zip Code 95660

Phone (916) 470-2420

FA FA0006702	PR PR0008486	Type of Inspection INSPECTION
Program Identifier		

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: Observed no soap in soap dispenser by front hand sink. Provide soap in soap dispenser at all times. Corrected on site.

MINOR VIOLATION: Observed stuck hot water handle in front hand sink. Repair/correct in 24 hours.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: Observed 1 tray of 70F-74F cooked rice stored on top insert tray inside steam hot holding unit. Per employee, cooked rice was cooked 4 hours prior to inspection. Employee voluntarily discarded cooked rice. Corrected on site.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

1b.FOOD SAFETY CERTIFICATION

Observations: No manager food safety certificate available. Provide manager food safety certificate within 60 days and keep copy at facility.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

21.HOT AND COLD WATER SUPPLY

Observations: Observed no hot water by kitchen hand sink and front hand sink. Provide hot water to all hand sink at all times. Correct immediately.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink,



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and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Observed following uncovered food item:

- uncovered banana/chocolate on a stick inside walk-in freezer
- uncovered 2 buckets of seasoning below prep counter

Cover all food items at all times when not in use. Correct immediately.

Observed following unapproved food storage:

- raw chicken stored above ground beef in bottom drawer refrigerator below griddle. Store raw chicken below ground beef.
- raw chicken stored above 3 boxes of burrito inside walk-in freezer.

Provided education to stored food items in following order from top to bottom shelves:

- Ready to eat food items
- Fish, eggs,
- Cut whole raw beef/pork
- Ground meats ex: hamburger, sausage
- Raw Poultry ex: chicken

Correct immediately.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: Observed 1 unlabeled spray bottle hanging next to syrup rack. Label all containers of toxic materials. Correct today.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) 50 ppm Heat 120 °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth 100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Rice / Steam table / 147F	Cheese / Cold top refrigerator / 41F
Raw chicken / Bottom griddle refrigerator (drawer) /	Cooked chicken / Steam hot holding unit (back
Tomales / Walk-in refrigerator / 41F	

NOTES

Inspection receives a Yellow placard

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

STATUS
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.

Accepted by: _____

Name and Title: Sent Via Email / Diana - PIC

Specialist: M. Thao Phone: (916) 639-3414

Co-Inspector: _____