



Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: CALIFORNIA BURRIT	<u></u>	Permit Holder: <u>CALIF</u>	<u>-ORNIA BUIRRITO IN</u>	IC
Address: 5649 Watt Ave	City	North Highlands	Zip Code <u>95660</u>	Phone (916) 470-2420
FA0006702	PR PR0008486		Type of Inspection INSPECTION	
Program Identifier				
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are cla	assified as "Major" pose a	n immediate threat to publ	lic health and have the

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.

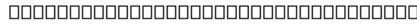
Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

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





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material. (114254, 114254.1, 114254.2)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed cold top refrigerator bottom doors not closing properly. Repair/correct in 7 days.

Observed deteriorating walk-in freezer door gasket and walk-in refrigerator door gasket. Repair/replace in 15 days.

Observed broken handle scoop inside rice bucket. Replace broken scoop in 7 days.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Observed 1 unsecured CO2 tank below register counter. Secure all empty or full pressurize tank to rigid structure. Correct immediately.

Observed 1 cutting board drying behind 3-compartment sink faucet. Dry cutting board in approved location. Correct immediately.

Observed 1 box of single use cup on the floor in dry storage area. Store all single-use utensils at least 6 inches off the floor. Correct immediately.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)





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40.WIPING CLOTHS STORAGE AND USE

Observations: Observed 0ppm sanitizer residue on wiping cloth on prep counter and inside worn apron. Store wiping cloth in sanitizer bucket when not in use. Correct immediately.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)

47c.INSPECTION REPORT AVAILABILITY

Observations: No most recent routine inspection report is available. Print most recent routine inspection report and keep copy at facility in 3 days.

Code Description: A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)



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OBSERVATIONS						
Name on Food Safety Certificate		Expiration Date				
Warewash Chlorine (CI) 100 ppm Quar	ternary Ammonia (QA) 50	Dom Heat 120 °F	DDBSA ppm			
Water/Hot Water Ware Sink Temp 120		D ppm Heat 120°F 00 °F Wiping Cloth				
	Substitution of the Department of the Control of th	Viping Cloth	100_ppm CL			
FOOD ITEM / LOCATION / TEMP °F DOCUME			/ 44 =			
Rice / Steam table / 147F Raw chicken / Bottom griddle refrigerate		ese / Cold top refrigerat ced chicken / Steam ho				
Tomales / Walk-in refrigerator / 41F						
<u>NOTES</u>						
<u>Inspection receives a Yellow placard</u>				<u>.</u>		
Due to receipt of yellow placard, a reins	•			To receive a		
green placard, all major violations must	remain corrected. Post	ed placard may not be	moved or blocked.			
STATUS	The person in charge is res	enoneible for ensuring that th	e above mentioned facility	is in compliance with all		
GREEN - Pass	applicable sections of the	sponsible for ensuring that the California Health and Safety	Code. If a reinspection is re	equired, fees may be		
▼ YELLOW - Conditional Pass; Reinspection required	assessed as authorized by	current Sacramento County	Code, Chapter 6.99.150.			
☐ RED- Closed; Suspension of permit to operate						
☐ Placard program not applicable at this time	Accepted by:					
ACTIONS	/ locepied by.					
Photographic documentation obtained	Name and Title: Ser	nt Via Email / Diana -	PIC			
Compliance conference required	Considiat:		Dhono			
☐ Food / equipment impounded (50) ☐ Food safety education required; # of employees	Specialist: M. Th	nao	Phone: (916) 6	39-3414		
☐ Permit Suspension; facility closure required	Co-Inspector:					