

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

DBA/NAME Taqueria Palermo		DATE 1-9-08	
ADDRESS 2020 Palermo Rd., Palermo		RECHECK DATE 2+ days	
OWNER/OPERATOR		SITE # 1132	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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		
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
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				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures	X	X	X			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				WATER & WASTE WATER								
	X		10. Proper cooking time & temperatures							21. Hot and cold water available			X		
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							X			22. Sewage and wastewater properly disposed					
							VERMIN								
							X			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
							40. Wiping cloths: properly used and stored							X	
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices								
27. Food separated and protected							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							44. Premises; personal/cleaning items; vermin-proofing							X	
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented															
EQUIPMENT/ UTENSILS/ LINENS															
33. Nonfood contact surfaces clean and in good repair.								47. Signs posted; last inspection report available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								48. Plan review required for new or remodel construction							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	49. Permits Available							
36. Equipment, utensils and linens: Properly stored and used								50. Impoundment of unsanitary equipment or food							
37. Vending machines								51. Permit Suspension							
								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No current food safety certificate available at time of inspection.
- 7-** Observed refried beans 46°F, reportedly from previous business day, in deep pot (4+ inches) stored inside upright refrigerator. Beans voluntarily discarded to trash during inspection, see VC&D dated same.
- 14-** Observed soiled pan just washed/rinsed at utensil sink and not properly sanitized with available bleach.
- 21-** No cold water available at hand sink. –Observed hot water at utensil sink to be 112.2°F.
- 30-** Observed some frozen meats to be stored in plastic grocery bags.
- 35-** Replace both domestic microwaves with approved commercial microwaves within next 6 months. –Observed leg of utensil sink supported by wooden block. Replace current 2-compartment utensil sink with approved 3-compartment utensil sink within next 6 months. –Observed prep refrigerator draining into plastic container stored on floor under unit.
- 38-** No approved shatterproof covers or bulbs for overhead lighting in kitchen. –Observed foods being cooked and hot-held atop stove and hood not in operation.
- 40-** Observe two damp wiping rags stored atop prep refrigerator and front counter. No designated sanitizer bucket for rag storage available.
- 44-** No screens on opened windows. –Observed gaps around back door.
- 45-** Observed kitchen floor to be damaged and missing in some areas. –Clean floors in hard-to-reach areas to remove some food debris. –Observed foil filling in wall gap around drainpipe for hand sink. –Remove crates storing bulk rice and bean containers to facilitate cleaning.