

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

| | | |
|-----------------------------------|-------------------|---|
| DBA/NAME Tacos de Acapulco | | DATE 10-13-08 |
| ADDRESS 429 Ivy St, Chico | | RECHECK DATE 1 day |
| OWNER/OPERATOR | | SITE # 2080 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: 1 day |
| INVENTORY TYPE 16F- 23 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 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 _____ | | | | x | | | 13. Food in good condition, safe and unadulterated | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | |
| | | | 7. Proper hot and cold holding temperatures | | | x | | | x | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | |
| | | x | 8. Time as a public health control: Proper procedures & records | | | | | | x | 19. Consumer advisory provided for raw or undercooked foods | | | |
| | | | 9. Proper cooling methods | | | x | | | x | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | |
| | | | 10. Proper cooking time & temperatures | | | | | | | WATER & WASTE WATER | | | |
| x | | | 11. Proper reheating procedures for hot holding | | | | x | | | 21. Hot and cold water available | | | |
| LIQUID WASTE DISPOSAL | | | | | | | | | | | | | |
| | | | | | | | x | | | 22. Sewage and wastewater properly disposed | | | |
| VERMIN | | | | | | | | | | | | | |
| | | | | | | | x | | | 23. No rodents, insects, birds, or animals | | | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | OUT | | | | | | | OUT |
| 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 | | | | | | x |
| 25. Personal cleanliness and hair restraints | | | | | | | 40. Wiping cloths: properly used and stored | | | | | | x |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | |
| 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 | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | |
| 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 | | | | | | x | 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 | | | | | | x | 50. Impoundment of unsanitary equipment or food | | | | | | |
| 37. Vending machines | | | | | | | 51. Permit Suspension | | | | | | |
| | | | | | | | 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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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No current food safety certificate available at facility. Provide copy of food safety certificate—certificate shall be kept at facility.
- 7, 35- Walk-in cooler air temperature 48° F, cooked (cold) salsa 50° F—repair walk-in cooler so as to maintain potentially hazardous foods at 41° F or less.
- 9- Pans of cooked beans (69° F), cooked chicken observed covered and stacked in 2-door storage refrigerator—reportedly cooked earlier same day. Lids removed from pans of cooling foods—containers of food moved/ spread out to cool more rapidly. Leave cooked, cooling foods uncovered (do not stack containers of cooling foods) while cooling. Cool cooked foods in a refrigerator with the capacity to cool the cooked foods.
- 10- Food handler reportedly does not check final temperatures of cooked foods (from grill).
Note: Food temperatures are reportedly checked for foods in steam table.
- 14, 41- Utensil sink faucet handle stripped—hot water 105° F at utensil sink (hot water +120° F at kitchen hand sink). Repair utensil sink faucet so that hot water and cold water can be turned on separately so as to provide minimum 120° F hot water at utensil sink for dishwashing. Repair man called during inspection and scheduled for a service call today.
- 30- Clean bulk food containers of food debris and dried residues. Bulk bag of onions stored on floor.
- 34- Obtain test papers for checking sanitizer concentration in sanitizer compartment of utensil sink; also for checking sanitizer concentration in cleaning rag bucket.
- 35- a) Clean major equipment of residues.
b) Remove/ replace domestic equipment (ie: blenders)—all equipment shall be NSF approved commercial equipment.
c) Replace bent storage shelf in small storeroom behind kitchen.
- 36- a) Bowls observed in bulk food containers—provide handled scoops for dispensing bulk foods.
b) Used spoon observed lying on cleaning rag in back prep area.
- 38- Replace missing cover on light in walk-in cooler also on overhead light in small storeroom behind kitchen.
- 39- Replace missing thermometer in storage freezer in storeroom.
- 40- Label bucket used for storage of sanitizer for cleaning rags. Some used cleaning rags observed on prep counters in kitchen.
- 44- Clean up/ organize items stored on storage shelves in back of kitchen, also in small storage room behind kitchen. Remove unused items so as to eliminate clutter and facilitate cleaning. Seal gap below door of small storage room. Empty soda cans observed on prep table in utensil washing area.
- 45- a) Clean floors, in hard to reach areas, of some food debris and residues. Clean lower walls of some residues.
b) RegROUT floors, where grout has eroded out more than 1/8 inch in between floor tiles. Replace missing tiles in lower wall near utensil sink. Seal up gaps in walls above sinks (regROUT tile) and around hood duct in back prep area.