

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

<b>DBA/NAME Tacos de Acapulco</b>		<b>DATE 11-6-07</b>
<b>ADDRESS 429 Ivy St, Chico 95928</b>		<b>RECHECK DATE 1 day</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2080</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 1 day</b>
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>

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			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				x			13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		x	x
x			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
x			4. Proper eating, tasting, drinking or tobacco use				<b>FOOD FROM APPROVED SOURCES</b>						
			<b>PREVENTING CONTAMINATION BY HANDS</b>				x			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			x			x	17. Compliance with Gulf Oyster Regulations			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
			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	<b>CONSUMER ADVISORY</b>			
			9. Proper cooling methods	x	x	x			x	19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures			x				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>			
x			11. Proper reheating procedures for hot holding						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			<b>SUPERVISION</b>							<b>WATER/HOT WATER</b>			
			24. Person in charge present and performs duties							x			
			<b>PERSONAL CLEANLINESS</b>							<b>LIQUID WASTE DISPOSAL</b>			
			25. Personal cleanliness and hair restraints							x			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>VERMIN</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							x			
			27. Food separated and protected			x							
			28. Fruits and vegetables washed as required.										
			29. Toxic substances properly identified, stored, used										
			<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		x	
			31. Consumer self-service facilities properly constructed and maintained							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used			x				52. Other			
			37. Vending machines							<b>NON-PERMANENT FOOD FACILITIES</b>			
			38. Adequate ventilation and lighting; designated areas, use			x				53. Mobile food facilities			
										54. Temporary food facilities			

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  
www.buttecounty.net/publichealth/

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

**RECEIVED BY:**

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<b>DBA/NAME Tacos de Acapulco</b>	<b>DATE 11-6-07</b>
Food Safety Cert Name:	Exp. Date:
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No current food safety certificate available. At least one person working at this facility shall pass an approved food safety test within the next 60 days.
- 5- Food handlers observed washing hands at prep/ utensil sink as well as at handsink—use handsink (only) for handwashing. Food handler observed beginning work without washing hands at handsink.
- 6- Fill paper towel dispenser at kitchen handsink—stack of paper towels available near handsink.
- 7- Temperature of foods at steam table 120° (top of containers)- 140° F (towards bottom of containers. Stir foods frequently so as to evenly distribute heat.
- 9- a) Beans (45° F) cooling for an extended period of time in 4 inch depths in covered containers in refrigerator—discarded during inspection. Cooked chicken (60° F) cooling in covered containers in refrigerator—transferred into 2 inch depth containers and placed (uncovered) into refrigerator to cool during inspection.
  - b) Containers of cooked food are reportedly left uncovered and placed into refrigerator to cool by day shift food handlers, closing shift food handlers place lids on containers of food. Food handlers shall use probe thermometer to check food temperatures to verify that foods are 41° F or less before placing lids on containers.
  - c) Provide additional shallow (2 inch depth containers) for cooling of cooked foods.
- 10- Food handlers observed not checking final temperature of cooked meats (at grill). Temperature of container of cooked meat checked (by food handler) during inspection—meat temperature 134° F and returned to grill to be heated to 165° F. Food handlers shall routinely use probe thermometer to check final temperature of cooked foods.
- 14, 34- a) No sink drain plugs available for filling utensil sink compartments with water (plastic cup/ container being used to plug sink drain line at this time. Obtain sink drain plugs.
  - b) Food handler observed sanitizing and then washing cutting board. Properly wash (hot, soapy water), rinse and then sanitize utensils and cutting boards using an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water). Air dry utensils before stacking/ storing rather than storing wet utensils on storage shelves.
- 14, 40- Used cleaning rags observed on various counters (including cutting board at prep refrigerator).
- 26- Bags of frozen chicken observed thawing in large container of standing water—chicken put into smaller containers and placed in walk-in cooler to thaw during inspection.
- 27- Box of raw, shell eggs stored on shelf above containers of produce in walk-in cooler.
- 35- a) Clean major equipment of food debris, grease and residues. Clean storage shelves of food debris, residues and grease accumulation.
  - b) Replace wood boards and metal containers used as legs/ supports for steam table and prep refrigerator with round sanitary metal legs so as to facilitate cleaning.
  - c) Adjust shelf unit (shelves/ leg of shelf unit), in walk-in cooler, so that shelves do not slant.
- 35, 44- Remove domestic and unused equipment so as to eliminate clutter and facilitate cleaning.
- 36- Soiled knife observed on knife rack. Tin can observed being used for storage of utensils, tools and misc. items on utensil sink drainboard.
- 38- Replace missing covers on overhead lights in back prep area and storeroom.
- 41- Remove duct tape on utensil sink sprayer—repair/ replace handle if needed. Clean out clogged floor drain in front prep area.
- 44- Skateboard stored on shelf with bulk food containers.
- 45- a) Clean floor, especially under major equipment and in hard to reach areas, of food debris, residues and grease accumulation. Clean walls, especially lower walls, of residues and grease.
  - b) Regrout floor, where grout has eroded out in between floor tiles more than 1/8 inch. Replace rusted floor in walk-in cooler. Provide a rust-resistant, easily cleanable, self-coved floor.