

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

DBA/NAME Tacos de Acapulco		DATE 11-2608
ADDRESS 429 Ivy St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2080
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 10 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							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						FOOD FROM APPROVED SOURCES							
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES			
			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER			
			9. Proper cooling methods							21. Hot and cold water available			
			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
						VERMIN							
										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
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected			x				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						PERMANENT FOOD FACILITIES							
			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							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS										47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							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. X

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
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.
- 27- Flat of raw, shell eggs stored on shelf above bags of cheese in walk-in cooler.
- 35- Remove/ replace domestic equipment (ie: blenders)—all equipment shall be NSF approved commercial equipment.
- 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. A few 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.
- 45- Finish regrouting 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.