

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Tacos de Acapulco		DATE 3-21-07
ADDRESS 429 Ivy St, Chico 95928		RECHECK DATE 14+ days
OWNER/OPERATOR		SITE # 2080
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 14 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>3- Uncovered deep pans (3-4 inch depths) of cooked chicken and steak (65° F) observed in 2-door storage refrigerator. Large (4 gal) container of cooked salsa (57° F) observed in walk-in cooler. Foods transferred into shallow pans (depths of no more than 2 inches) to cool during inspection.</p> <p>7- Flats of raw, shell eggs stored on shelf above bags of cheese in walk-in cooler.</p> <p>8- Relabel bulk food containers as to contents. Opened tin can of food observed in walk-in cooler.</p> <p>16- Replace small sink drain plug with drain plug that fits drainline so that utensil sink compartments can be filled with water to washing dishes: fill sink compartments—wash (hot, soapy water), clean water rinse and then an approved sanitizer in third compartment (ie: 1 ounce bleach in 4 gal. water). Air dry dishes before storing dishes on storage shelves.</p> <p>18- a) Continue to clean major equipment of residues, food debris, dust accumulation and grease. b) Replace missing legs on prep refrigerator and steam table. Remove containers, used to support prep refrigerator and boards used to support steam table.</p> <p>19- Provide additional shallow containers for cooling of cooked foods.</p> <p>24- No label observed on bucket of bleach/ water.</p> <p>26- Remove duct tape on sprayer handle at prep/ utensil sink.</p> <p>27- Fill paper towel dispenser at kitchen handsink.</p> <p>29- Continue to clean shelves in kitchen and equipment (ie: walk-in cooler) of food debris, grease, etc. Remove cloth towel on counter at beverage dispenser. Clean beverage dispenser cabinet of sticky syrup. Resecure loose formica trim strip on front of beverage dispenser cabinet. Clean and reseal doors of beverage dispenser cabinet. Replace severely rusted lower shelves at cookline. Remove duct tape and tin foil in customer self-serve bar.</p> <p>31- a) Continue to clean floors, under major equipment, of food debris. Continue to clean lower walls of residues (ie: at cookline). b) Replace broken window (near walk-in cooler). RegROUT floor, in between tiles where grout has eroded out more than 1/8 inch. c) Replace rusted floor in walk-in cooler. Provide a rust-resistant, easily cleanable, self-coved floor.</p> <p>34- Replace missing covers on lights in walk-in cooler and overhead lights in prep areas and storeroom.</p> <p>38- At least one person working at this facility shall have currently passed an approved food safety test. Fax copy of certificate to this Dept. Include name of facility on fax.</p>
2	Cooking/Reheating			
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs			
40	Other			

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.

<input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785	R.E.H.S. <hr/> RECEIVED BY: <hr/> Page 1 of 1
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