

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

<b>DBA/NAME</b> Crazy Taco		<b>DATE</b> 2/25/09
<b>ADDRESS</b> 1385 Longfellow Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2167
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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			√			√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly	√	√	√			√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	√	√	√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	√	√	√	<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			√				21. Hot and cold water available			√
			11. Proper reheating procedures for hot holding			√	<b>LIQUID WASTE DISPOSAL</b>						
							√			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>PHYSICAL FACILITIES</b>							
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use						√	
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						40. Wiping cloths: properly used and stored							
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						
<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							
31. Consumer self-service facilities properly constructed and maintained						46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						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						50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used						51. Permit Suspension							
37. Vending machines						52. Other							

<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>		
Reinspection fees will be charged for all subsequent reinspection 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"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b> <b>RECEIVED BY:</b> Page 1 of 2

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 5- Observed food handler discard soiled plate and eating utensil then prepare three tacos without washing hands. See #5 on back of this form for times hand-washing is *required*.
- 7-Observed refried beans (121°F) out of temperature on steam table and water (heating element) to be too low to touch pan containing refried beans. Beans placed on grill and reheated to 165°F during inspection and additional hot water added to steam table. Observed containers of milk (49°F) and sour cream (48°F-50°F) in bottom of prep refrigerator (air temperature 47°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Note: Milk and sour cream moved to reach-in refrigerator during inspection.
- 9- Observed cooked beef steak (63°F-70°F, 2 hours) cooling in covered container in reach-in refrigerator. Do not cover foods being cooled until temperatures reach 41°F or below.
- 10- Food handler unaware of final internal cooking temperature for ground beef (155°F). Reported final internal cooking temperature of ground beef not being taken. Use available probe thermometer to ensure each batch of ground beef reaches minimum 155°F before serving or hot holding on steam table.
- 11- Food handler reports foods hot held on steam table left over at end of day are cooled and re-heated to 145°F before hot holding again the next day. Use probe thermometer to ensure foods reheated for hot holding reach 165°F before placing on steam table.
- 21- Observed hot water at utensil sink faucet at 115°F. Adjust/repair hot water heater to maintain minimum 120°F at utensil sink faucet.
- 29- Observed unlabeled chemical spray container hanging from utensil sink drain pipe. Label as to contents.
- 38- Observed approximately 2 inches of greasy liquid in bottom of light cover at left hand light fixture in hood. Repair so as to maintain dry interior in light cover.