

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

DBA/NAME Tacos El Tapatio		DATE 4/11/08
ADDRESS Longfellow and E 1 st Avenues, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2244
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F-	SERVICE 03	CORRECT MINOR VIOLATIONS BY:

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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										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	√	√	√	WATER & WASTE WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
MAJOR VIOLATION CHECK ONLY										22. Sewage and wastewater properly disposed			
RE-INSEPTION FEES APPLY TO SUBSEQUENT INSPECTIONS						VERMIN							
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						PHYSICAL FACILITIES							
			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			
GENERAL FOOD SAFETY REQUIREMENTS						PERMANENT FOOD FACILITIES							
			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			
FOOD STORAGE/ DISPLAY/ SERVICE						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			30. Food properly stored; food storage containers identified							47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained							48. Plan review required for new or remodel construction			
			32. Food properly labeled & honestly presented							49. Permits Available			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Other			
			36. Equipment, utensils and linens: Properly stored and used										
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS: 7- Observed sour cream (61°F) sitting out at room temperature. Keep potentially hazardous foods in refrigerator.

Note: Sour cream returned to refrigerator during inspection.

9- Observed covered containers of cooked chicken (59°F-64°F, 8+ hours) and cooked beans (59°F-63°F, 8+ hours) cooling at depths of 6 + inches in prep refrigerator. **DO NOT COOL FOODS ON TRUCK.** Cool foods properly at commissary or maintain cooked foods at 135°F or above.

14- Observed sanitizer in 3rd compartment of utensil sink to be 100 ppm. Maintain sanitizer at 200+ ppm.

Reinspection fees will be charged for all subsequent re inspections 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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R.E.H.S.

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