



<b>DBA/NAME</b> Taqueria Los Gordos	<b>DATE</b> 2/4/10
<b>Page 2 of 2</b> 968 East Avenue, Chico, CA 95926	2280

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7- Observed sour cream and guacamole at 46°F in top of prep refrigerator (air temperature 39°F). Adjust air flow and/or keep lid closed between orders so as to maintain foods at 41°F or below.
- 9- Observed cooked chicken (94°F, 30 minutes) cooling in covered container in bottom of prep refrigerator and large pan of cooked chicken (68°F-74°F, 45 minutes) cooling in refrigerated drawer under grill. Do not cover cooling foods until internal temperature reaches 41°F. Do not cool foods in prep refrigerator or refrigerated drawer under grill. Use walk-in refrigerator for all cooling.
- 14- Observed package cigarettes and lighter stored on slicer. Do not store non food items on slicer/food contact surfaces so as to prevent contamination. Provide designated area for employee personal items.
- 30- Observed package of raw shell eggs stored above produce in walk-in refrigerator. Relocate eggs to bottom shelf to prevent accidental contamination of foods below.
- 35- Observed uncooked rice, dried beans and ready-to-eat tortilla chips stored in plastic "totes". Store foods in containers with tight fitting lids.
- 36- Observed cups used as scoops in bulk spice containers. Provide handled scoops.
- 41- Observed water valve behind bar utensil sink to be leaking. Repair.