

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Tacos Tonaya #2		DATE 2-6-07
ADDRESS 244 Walnut #C, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2463
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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		x	<p>1, 18- Prep refrigerator air temperature in top area 45° F, guacamole 45° F in top area—adjust refrigerator as needed so as to maintain all potentially hazardous foods at 41° F or less.</p> <p>2- Use probe thermometer to check final temperature of cooked foods rather than just checking temperature of foods in steam table.</p> <p>3- a) Cooking pots of beans (150° F), chicken (120°- 130° F), and rice (94° F) observed on counter in back prep area—beans and chicken transferred into shallower containers for cooling, rice voluntarily discarded by owner during inspection</p> <p style="padding-left: 20px;">b) Large (+2 gal.) cooking pot of chicken stock observed in refrigerator.</p> <p style="padding-left: 20px;">c) Obtain shallow containers for cooling of cooked foods—cool foods in depths of no more than 2 inches.</p> <p>7- Flats of whole shell eggs, also some containers of raw meat stored on shelves above boxes of produce and ready to eat foods in refrigerators.</p> <p>8- Opened bulk bags of pinto beans also rice observed on shelves in back prep area.</p> <p>14, 40- Personal items (purse, mittens, etc) as well as paperwork and misc. items observed on various shelves near containers of food and utensils.</p> <p>15- Dried residues, some food debris observed on slicer. Obtain brush for cleaning hard to reach areas on slicer. Wash, rinse and then sanitize slicer after each use so that food debris does not dry onto slicer.</p> <p>16- Wash, rinse and then sanitize utensils, containers, etc. rather than just washing and rinsing. Obtain approved sanitizer (ie: 1 ounce bleach in 4 gal. water) for sanitizing dishes.</p> <p>24- Some used cleaning rags observed on prep counters.</p> <p>29- Remove cloth and paper towels used as shelf liners on lower shelf below char broiler and in prep refrigerator.</p> <p>30- Front door left open at time of inspection.</p> <p>34- Replace missing covers on overhead lights in back prep area.</p>
2	Cooking/Reheating	x		
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		x	
15	Wash/sanitize	x		
16	Utensil Sink	x		
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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.

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