

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

DBA/NAME Aca Taco		DATE 1-30-08
ADDRESS 133 Broadway, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2485
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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
	x		1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
	x		5. Hands clean and properly washed; gloves used properly						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			6. Adequate handwashing facilities supplied & accessible			x			x	19. Consumer advisory provided for raw or undercooked foods			
TIME AND TEMPERATURE RELATIONSHIPS									x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			7. Proper hot and cold holding temperatures						x	21. Hot and cold water available			
		x	8. Time as a public health control: Proper procedures & records						x	22. Sewage and wastewater properly disposed			
			9. Proper cooling methods	x	x	x	WATER & WASTE WATER						
x			10. Proper cooking time & temperatures				x			23. No rodents, insects, birds, or animals			
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							x			24. Adequate ventilation and lighting; designated areas, use			OUT
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
							x			25. Thermometers provided and accurate			x
24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored						
25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
26. Approved thawing methods used, frozen food maintained frozen.							42. Garbage and refuse properly disposed; facilities maintained						
27. Food separated and protected							43. Toilet facilities: properly constructed, supplied, cleaned						
28. Fruits and vegetables washed as required.							44. Premises; personal/cleaning items; vermin-proofing						
29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							46. No unapproved private homes/ living or sleeping quarters						
31. Consumer self-service facilities properly constructed and maintained							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available						
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction						
33. Nonfood contact surfaces clean and in good repair.							49. Permits Available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used							52. Other						
37. Vending machines													

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food safety certificate not available at time of inspection.
- 6- No cold water available at kitchen hand sink. No hot water available at restroom hand sink.
- 9- Covered, stacked shallow pans of cooling foods (beans, meat) and large, covered container of salsa observed in storage refrigerator. Lids removed and large container of salsa placed into shallow, uncovered container during inspection. Use probe thermometer to check internal temperature of cooling foods before covering or stacking.
- 14, 34- Food handler observed mixing soap and bleach while washing dishes—properly wash (hot, soapy water), rinse and then sanitize dishes in an approved sanitizer (ie: 1 ounce bleach in 4 gal water). Replace existing 2- compartment utensil sink with an NSF approved 3- compartment utensil sink with dual drainboards (sink compartments shall be large enough for the largest utensil to be washed) or obtain approved detergent/ sanitizer for properly washing and sanitizing dishes in 2-compartment utensil sink within the next 6 months.
- 27- Container of raw meat observed on shelf above tortilla chips and cheese in 1-door storage refrigerator.
- 35- Replace ripped door seal on 2- door storage refrigerator.
- 38- a) Clean hood of grease/ dust accumulation.
 - b) Repair broken/ inoperable vent fan in restroom.
 - c) Replace burnt out overhead lights in back area of kitchen.
- 39- Replace broken thermometer in 1-door storage refrigerator.
- 40- Used cleaning rag observed on prep table—soak used cleaning rags in container of sanitizer in between uses.
- 41- Repair leaking utensil sink faucet.
- 44- Sweat shirts, employee's personal items observed on shelf near containers of food in back storage area.
- 45- Repair damaged/ cracked walls, holes in walls in back storage area.