

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

DBA/NAME Aca Taco		DATE 12-11-08	
ADDRESS 133 Broadway, Chico		RECHECK DATE 30 + days	
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													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
	x		9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
			11. Proper reheating procedures for hot holding		x	x				21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
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							PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							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						x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						x	51. Permit Suspension						
37. Vending machines							52. Other						

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 indicated 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

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OBSERVATIONS AND CORRECTIVE ACTIONS

1- Food safety certificate not available at time of inspection. At least one person currently working at this facility shall pass an approved food safety test within the next 60 days.

6- No cold water available at kitchen hand sink. No hot water available at restroom hand sink.

7, 10- Beans 130°- 135° F; nacho cheese sauce (103°- 104° F) in steam table. Heat foods rapidly on grill to 165° F (use available digital probe thermometer to check temperature of foods) before placing food in steam table. Use probe thermometer to check temperatures of hot held foods (foods shall be 135° F or hotter in steam table).

14, 34- 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. Obtain test papers for checking sanitizer level in sanitizer compartment of utensil sink.

35- a) Clean inside, top of ice machine of some mold.

b) Some rust observed on shelf unit in back storage area.

c) Clean mixer body of some residues.

36- Replace plastic container in ice machine with a handled scoop for dispensing ice.

38- a) Repair broken/ inoperable vent fan in restroom. Provide covers on ceiling vents (hood return air) in kitchen.

b) Replace burnt out overhead lights in back area of kitchen.

39- Replace broken thermometer in 1-door storage refrigerator.

41- a) Repair leaking utensil sink faucet.

Note: OK to replace utensil sink faucet with sprayer/ faucet combination—faucet shall be long enough to reach all sink compartments.

b) Repair leaking janitorial sink drain line.

45- a) Repair damaged/ cracked walls in kitchen and holes in walls in back storage area.

b) Clean walls, where needed (ie: around utensil sink) of some food residues, etc. Clean floor, under ice machine, of residues and some misc. debris.