

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Aca Taco		<b>DATE</b> 7-19-06
<b>ADDRESS</b> 133 Broadway, Chico		<b>RECHECK DATE</b> 1-2 days
<b>OWNER/OPERATOR</b> Scott & Olga Sanderson		<b>SITE #</b> 2485
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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><b>1- a)</b> Observed the following foods stored in top portion of prep refrigerator:</p> <ul style="list-style-type: none"> <li>• Guacamole 45-48°F</li> <li>• Sour Cream 49-53°F</li> <li>• Red (seeded) Salsa 53-57°F</li> <li>• Green Salsa 55-57°F</li> </ul> <p><b>1, 18-</b> Observed 2-door upright refrigerator to have internal temperature 60-62°F. Reported that refrigerator was recently checked/serviced. The following foods stored inside refrigerator for more than 24 hours were voluntarily discarded to trash during inspection (see VC&amp;D form dated same):</p> <ul style="list-style-type: none"> <li>• 1 3gal bucket cooked red (seeded) salsa 52-57°F</li> <li>• 1 1½gal cylindrical container (filled 5-inches in depth) 51°F</li> <li>• 1 1gal bucket cooked green salsa 51°F</li> </ul> <p>Adjust/repair refrigerator to maintain foods 41°F and below. <b>Do Not</b> use this refrigerator to cool or store potentially hazardous foods until internal temperature of 41°F is achieved.</p> <p><b>3- a)</b> Observed 1 large shallow (2-inches in depth) uncovered plastic container cooked pinto beans 109-119°Fx 1+hrs, cooling on prep table in kitchen. Beans were voluntarily discarded to trash during inspection.</p> <p><b>b)</b> Observed 1 large shallow covered container cooked black beans 51-55°F cooling in 2-door upright refrigerator. Beans uncovered during inspection.</p> <p><b>c)</b> Observed cooked beef 83-89°Fx 1hr, cooling in deep (6-inch) bucket in 2-door upright refrigerator. Beef put into shallow container during inspection.</p> <p><b>7-</b> Observed uncovered/covered containers of raw marinating meats stored above and adjacent to covered/uncovered containers cooked meats and salsas.</p> <p><b>8-</b> Relabel ice bucket as "ice only".</p> <p><b>11-</b> Provide internal thermometer for 2-door upright refrigerator.</p> <p><b>14-</b> Observed bottle of Pepto Bismol stored on shelf in 2-door upright refrigerator and adjacent to and above cooked meats and beans.</p> <p><b>18- a)</b> Observed food debris on prep table under stand mixer.</p> <p><b>b)</b> Clean sides of grill to remove accumulated greasy food residues.</p> <p><b>c)</b> Replace domestic Sharp Carousel microwave with an approved commercial microwave.</p> <p><b>d)</b> Clean Pepsi beverage machine under and between nozzles to remove sticky residues.</p> <p><b>e)</b> Repair damaged/loose door to beer keg refrigerator at bar.</p> <p><b>f)</b> Observed interior of prep refrigerator to be rusted and hard to clean; properly repair or replace.</p> <p><b>21)</b> Observed a few live cockroaches in the 'chemical' storage closet off back prep room.</p>
2	Cooking/Reheating			
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		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		x	
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment	x		
19	Utensils			
20	Utensil Storage			
21	Vermin		x	
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms		x	
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs		x	
40	Other			

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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p><b>26-</b> Observed hand sink to have constant drip; repair.</p> <p><b>26, 33- a)</b> No drain pipe at janitorial sink; replace.</p> <p><b>28-</b> Restroom door is not self-closing.</p> <p><b>29-</b> Replace rusted shelving to refrigeration units.</p> <p><b>31- a)</b> Refinish/repair worn/damaged/rough walls in prep room so as to be smooth, easily cleanable and non-absorbent.</p> <p><b>b)</b> Remove stacked plastic crates (storing onions) under prep table in prep room so as to facilitate cleaning.</p> <p><b>38-</b> No current food safety certificate available at time of inspection.</p> <p><b>39-</b> "Notice" to public regarding facility inspection report availability posted in office. Post "Notice" sign in conspicuous area.</p> <p>Note: Reported that owners are obtaining quotes for replacing FRP panels behind cook line and obtaining 3-compartment utensil sink.</p>
2	Cooking/Reheating			
3	Cooling			
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