

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

DBA/NAME <u>Ara Taco</u>		DATE <u>8-9-06</u>
ADDRESS <u>133 Broadway Chico</u>		RECHECK DATE <u>1 day</u>
OWNER/OPERATOR <u>Scott and Olga Sanderson</u>		SITE # <u>2485</u>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: <u>24 hrs</u>
INVENTORY TYPE <u>16F-23</u>	SERVICE <u>03</u> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>		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		
2	Cooking/Reheating		
3	Cooling	X	
4	HACCP Plan		
5	Pure Food		
6	Frozen Food		
7	Refrigerator Storage		
8	Food Storage		
9	Food Display		
10	Food Labeling		
11	Thermometer		
12	Handwashing		
13	Gloves/Hand Contact		
14	Employee Habits		
15	Wash/sanitize		
16	Utensil Sink		
17	Dishwasher		
18	Equipment		
19	Utensils		
20	Utensil Storage		
21	Vermin		
22	Chemical Hazards		
23	Spoils Storage		
24	Wiping Rags		
25	Water		
26	Plumbing		
27	Hand Sink		
28	Restrooms		
29	Shelving/Cabinets		
30	Enclosure		
31	Walls/Floors/Ceiling		
32	Ventilation		
33	Janitorial Sink		
34	Lighting		
35	Refuse/Garbage		
36	Permit		
37	Plan Check		
38	Food Safety Cert		
39	Signs		
40	Other		

3-Observed the following cooling violations of potentially hazardous foods stored in 2-door upright refrigerator.

- 3 shallow (2-inches in depth) covered containers: cooked black beans 60°F, cooked pinto beans 83°F, cooked diced meat 58°F

Reported foods had been cooked 30-60 min prior to reinspection. Covers removed from containers during reinspection.

- 1 deep (8qt) covered container cooked pinto beans 50-53°F x 30-60 min. Beans placed in shallow uncovered container and back into refrigerator during reinspection.
- 1 deep (5gal) container (covered) cooked salsa 58-53°F x 30-60 min. Reported salsa had been cooling in ice bath prior to refrigeration. Salsa removed from refrigeration and returned to ice bath to continue cooling to 41°F internally.

DO NOT cover foods until foods have reached an internal temperature of 41°F or below

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7765
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DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <u>Aca TACO</u>		DATE <u>8-9-06</u>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE <u>03</u> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>		PERMIT LICENSE

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Note: Prep refrigerator repaired at time of reinspection. Internal temperature 38.9°F.

Note: If all cooling violations are not sufficiently ~~observed~~ corrected by next reinspection an Environmental Health Director's Office Meeting will be scheduled.

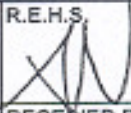
* Full reinspection of reported dated 8-7-06 to follow.

Reinspection fees will be charged for all subsequent re inspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

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411 Main St
P. O. Box 5354
Chico, CA 95927
(530) 891-2727
FAX (530) 695-6512

7 County Center Dr
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