

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Aca Taco		DATE 8-7-06
ADDRESS 133 Broadway, Chico		RECHECK DATE 1-2 days
OWNER/OPERATOR Scott & Olga Sanderson		SITE # 2485
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 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		1, 18- Observed prep refrigerator 51+°F; cooked pork 60°Fx 12+hrs stored inside prep refrigerator voluntarily discarded to trash during reinspection. Reported that this prep refrigerator had recently been obtained/installed; observed ice build up on condenser. Repair unit so as to maintain internal temperature of 41°F, or below. 18- a) Clean sides of grill to remove accumulated greasy food residues. b) Replace domestic Sharp Carousel microwave with an approved commercial microwave. 21) Observed one live, and a few dead, cockroaches in the 'chemical' storage in back room. Continue abatement; reported that Terminex provides regular pest control service. 28- Restroom door is not self-closing. 29- Replace rusted shelving to refrigeration units. 31- Refinish/repair worn/damaged/rough walls in prep room so as to be smooth, easily cleanable and non-absorbent. 38- No current food safety certificate available at time of inspection.
2	Cooking/Reheating			
3	Cooling			
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		x	
19	Utensils			
20	Utensil Storage			
21	Vermin		x	
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
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			
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. **XX**

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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