

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Aca Taco		DATE 5-24-07
ADDRESS 1000 W. Sacramento Ave. #D, Chico		RECHECK DATE 1 day
OWNER/OPERATOR Martha Herrera		SITE # 2493
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01	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			<p>8- Observed bottled drinks and jarred foods stored on bookcase in office. Reported that foods will be relocated to approved food storage area.</p> <p>16- Observed only sprayer attachment at utensil sink, no faucet assembly. Provide faucet assembly capable of reaching all three compartments of utensil sink.</p> <p>18- Observed unapproved chest freezer storing meats and located on office. Reported that upright freezer has been purchased and will be placed in approved food storage area.</p> <p>25- Hot water 102°F. Water heater adjusted during inspection. Hot water able to reach 120°F+, but maintain 112°F. Service call placed during inspection. Repair/replace water heater within next 24 hours to maintain hot water 120°F+.</p> <p>26- Observed leak in water line under utensil sink.</p> <p>29- Observed bottom of cabinet storing beverage syrup boxes to be worn/damaged.</p> <p>31- Observed broken/missing FRP corner trim of wall between janitorial and utensil sinks.</p> <p>-Observed some acoustic ceiling panels in kitchen.</p> <p>ServSafe food safety certificate available.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water	x		
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
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R.E.H.S.
RECEIVED BY: signed 5-24-07
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