

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

DBA/NAME Tacos Villa Acapulco	DATE 10-26-09
ADDRESS 1141 Forest Ave., Chico	RECHECK DATE 5+ days
OWNER/OPERATOR	SITE # 2865
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:			X	X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		X	X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			X			X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	X	X	X	WATER & WASTE WATER						
			10. Proper cooking time & temperatures			X	X			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding			X	X			22. Sewage and wastewater properly disposed			
										VERMIN			
						OUT	X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			OUT
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			X
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.			X				43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used			X				44. Premises; personal/cleaning items; vermin-proofing			X
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			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							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 page two

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.

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.

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Page 1 of 2

DBA/NAME Tacos Villa Acapulco	DATE 10-26-09
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) No current food safety certificate.
- 5, 6) Observed food handler rinse hands in sink and then wipe hands on soiled apron. Kitchen hand sink was blocked by cart. No paper towels in sanitary dispensers in kitchen and restroom.
- 7, 35) Blue single door refrigerator was 47°F. Adjust/repair refrigerator so as to maintain food at 41°F or less.
- 9) Cooling cooked shredded chicken in 4 inch depths in covered container. Large amount of cooked beans were observed on stove that will need proper cooling. Once hot food has cooled to 135°F the food must be rapidly cooled using an ice bath (for foods that can be easily stirred every 15 minutes) or placed in shallow depths (under 2 inches) in uncovered containers in the storage refrigerator. Do not overload refrigerator with too much hot food at one time.
- 10, 11, 39) Cooks not checking cooking and reheating temperatures. Use working digital probe thermometer to make sure all foods are cooked/reheated to an internal temperature of 165°F.
- 28) Fruits were not being washed prior to cutting and preparation.
- 29) Some spray bottles of chemicals are not labeled as to contents.
- 30) Some bulk containers of food ingredients were not labeled as to contents. Clean and repair large bean bin with missing lid under the prep table.
- 35) Replace domestic microwave oven with commercial unit.
- 36) Clean utensil bin of misc. debris and residues. Plastic utensils displayed with handles both ways. Display utensils with handles towards customers. Cleaned cutting board observed above utensil sink faucet with brush and gloves touching the board. After drying, place cleaned cutting board in a clean, dry place where it will not be recontaminated.
- 39) No working probe thermometers. Obtain working digital probe thermometer.
- 44) NO hot water at mop sink. Provide. CO2 containers not chained.