

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

DBA/NAME Taco's Villa Acapulco		DATE 10-24-07
ADDRESS 1141 Forest Ave., Chico		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 2865
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

See reverse side for the 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			X	X			12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X	
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES							
			PREVENTING CONTAMINATION BY HANDS					X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		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 AND TEMPERATURE RELATIONSHIPS									X	CONFORMANCE WITH APPROVED PROCEDURES				
			7. Proper hot and cold holding temperatures			X			X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		X	8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY							
			9. Proper cooling methods		X				X	19. Consumer advisory provided for raw or undercooked foods				
			10. Proper cooking time & temperatures			X	HIGHLY SUSCEPTIBLE POPULATIONS							
X			11. Proper reheating procedures for hot holding						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
										WATER/HOT WATER				
							X			21. Hot and cold water available				
										LIQUID WASTE DISPOSAL				
							X			22. Sewage and wastewater properly disposed				
										VERMIN				
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION							39. Thermometers provided and accurate							
			24. Person in charge present and performs duties				40. Wiping cloths: properly used and stored							
PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			25. Personal cleanliness and hair restraints				41. Plumbing: Plumbing in good repair, proper backflow devices					X		
GENERAL FOOD SAFETY REQUIREMENTS							42. Garbage and refuse properly disposed; facilities maintained							
			26. Approved thawing methods used, frozen food maintained frozen.				43. Toilet facilities: properly constructed, supplied, cleaned							
			27. Food separated and protected			X	44. Premises; personal/cleaning items; vermin-proofing							
			28. Fruits and vegetables washed as required.				PERMANENT FOOD FACILITIES							
			29. Toxic substances properly identified, stored, used				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					X		
FOOD STORAGE/ DISPLAY/ SERVICE							46. No unapproved private homes/ living or sleeping quarters							
			30. Food properly stored; food storage containers identified				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			31. Consumer self-service facilities properly constructed and maintained				47. Signs posted; last inspection report available							
			32. Food properly labeled & honestly presented				48. Plan review required for new or remodel construction							
EQUIPMENT/ UTENSILS/ LINENS							49. Permits Available							
			33. Nonfood contact surfaces clean and in good repair.				50. Impoundment of unsanitary equipment or food							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				51. Permit Suspension							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	52. Other							
			36. Equipment, utensils and linens: Properly stored and used				NON-PERMANENT FOOD FACILITIES							
			37. Vending machines				53. Mobile food facilities							
			38. Adequate ventilation and lighting; designated areas, use				54. Temporary food facilities							

Reinspection fees will be charged for all subsequent reinspection 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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME Taco's Villa Acapulco	DATE 10-24-07
Food Safety Cert Name: not available	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Food employees did not know proper cleaning procedure or cooking procedures. Verify that at least one person working here has passed an approved food safety test.
- 5, 6) The kitchen hand sink faucet has been removed leaving no convenient place for food handlers to wash their hands.
- 7) Foods in steam table were 120-138° F. Stir foods in steam table more often and monitor temperatures with probe thermometer to make sure the food is 135° F or higher.
- 9) Cooling some foods at room temperature with cover on. Food was placed in refrigerator with cover ajar during inspection.
- 10) Food handlers were not checking cooking temperatures with probe thermometer (which was at front counter).
- 14) Utensils were only being washed and then sanitized. Use all three compartments for washing, rinsing, and sanitizing.
- 27) Some raw meats were observed stored over covered cooked and ready to eat foods. Store raw meats below such foods.
- 35) Observed food debris all over inside of domestic microwave oven. Clean and replace with commercial unit. Domestic refrigerator is not approved. Replace when unit is in need of repair or replacement.
- 41) Floor sink under utensil sink is draining very slowly. Clean/repair drain floor sink so that it drains properly.
- 45) Clean floors in hard to reach areas of misc. debris. Remove bricks from under refrigerator and grill.