

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

<b>DBA/NAME</b> Tacos Villa Acapulco	<b>DATE</b> 11-2-09
<b>ADDRESS</b> 1141 Forest Ave., Chico	<b>RECHECK DATE</b> 5+ days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2865
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
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	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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									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			
	X		9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
			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.				43. Toilet facilities: properly constructed, supplied, cleaned						
			29. Toxic substances properly identified, stored, used			X	44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>PERMANENT FOOD FACILITIES</b>							
			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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						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				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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) No current food safety certificate.
- 5, 6) Kitchen hand sink was blocked by cart. No paper towels in sanitary dispensers in kitchen and restroom.
- 7, 35) Blue single door refrigerator was 45°F. Adjust/repair refrigerator so as to maintain food at 41°F or less.
- 9) Note: Hot foods are reportedly being cooled properly now.
- 10, 11, 39) Note: Meats and foods are reportedly now cooked or reheated to 165°F. New digital probe thermometer is available.
- 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.
- 44) NO hot water at mop sink. Provide. CO2 containers not chained.