

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

DBA/NAME Taco's Villa Acapulco		DATE 11-6-07
ADDRESS 1141 Forest Ave., Chico		RECHECK DATE 5+ days
OWNER/OPERATOR		SITE # 2865
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 03	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										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				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										
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures	X	X		CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods		X		CONSUMER ADVISORY						
			10. Proper cooking time & temperatures			X			X	19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							OUT						
			24. Person in charge present and performs duties				WATER/HOT WATER						
PERSONAL CLEANLINESS							X			21. Hot and cold water available			
25. Personal cleanliness and hair restraints							LIQUID WASTE DISPOSAL						
GENERAL FOOD SAFETY REQUIREMENTS							X			22. Sewage and wastewater properly disposed			
26. Approved thawing methods used, frozen food maintained frozen.							VERMIN						
27. Food separated and protected						X				23. No rodents, insects, birds, or animals			
28. Fruits and vegetables washed as required.							OUT						
29. Toxic substances properly identified, stored, used							PHYSICAL FACILITIES						
FOOD STORAGE/ DISPLAY/ SERVICE										41. Plumbing: Plumbing in good repair, proper backflow devices			X
30. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES						
31. Consumer self-service facilities properly constructed and maintained							42. Garbage and refuse properly disposed; facilities maintained						
32. Food properly labeled & honestly presented							43. Toilet facilities: properly constructed, supplied, cleaned						
EQUIPMENT/ UTENSILS/ LINENS										44. Premises; personal/cleaning items; vermin-proofing			
33. Nonfood contact surfaces clean and in good repair.							NON-PERMANENT FOOD FACILITIES						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X		46. No unapproved private homes/ living or sleeping quarters						
36. Equipment, utensils and linens: Properly stored and used							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
37. Vending machines							47. Signs posted; last inspection report available						
38. Adequate ventilation and lighting; designated areas, use							48. Plan review required for new or remodel construction						
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 type="checkbox"/>							OUT						
							RECEIVED BY:						
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202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

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DBA/NAME Taco's Villa Acapulco	DATE 11-6-07
Food Safety Cert Name: not available	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Food employees did not know proper cooking procedures. At least one person working here must pass an approved food safety test within 60 days.
- 7) Foods in steam table were 103-145°F. Stir foods in steam table more often and monitor temperatures with probe thermometer to make sure the food is 135°F or higher. Make sure foods are cooked to 165°F prior to placing in the steam table. Meat in steam table was reheated to 165°F during inspection.
- 9) Cooling some hot foods in depths of over 4 inches. Cools hot foods rapidly in shallow depths in the refrigerator.
- 10) Cook unclear on proper cooking temperatures.
- 35) Replace domestic microwave oven with commercial unit. Domestic refrigerator is not approved. Replace when unit is in need of repair or replacement.
- 41) No sink drain plugs for the 3 compartment sink. Obtain sink drain plugs for all 3 sink compartments. Floor sink under utensil sink is reportedly fixed.
- 45) Remove bricks from under refrigerator and grill.