



<b>DBA/NAME</b> Amigos de Acapulco	<b>DATE</b> 2/17/10
<b>Page 2 of 2</b> 6145 Skyway, Paradise, CA 95969	3033

**OBSERVATIONS AND CORRECTIVE ACTIONS**

5- Observed food handler rinse hands at utensil sink then dry with soiled wiping rag before slicing uncooked beef sitting on prep table. Hands must be properly washed at hand sink (with warm water and soap) and dried with single use paper towel before engaging in food preparation.

Note: Food handler directed to hand sink during inspection.

30- Clean bulk food containers to remove residues.

31- Clean behind and between nozzles of beverage dispenser to remove accumulated residues. Food handler reports nozzles removed for cleaning every week. Wash/rinse/sanitize daily.

33- Observed deteriorating sealant around hand sink basin and counter/wall juncture and standing water in cabinet under hand sink. Repair/replace sealant to prevent further deterioration of wood and maintain area under sink in dry manner.

35- Observed door to prep refrigerator to hang improperly. Adjust to hang/close properly. Clean prep refrigerator, reach-in refrigerator and microwaves to remove residues.

41- Observed leaks at utensil sink faucet and sprayer. Repair.

43- Provide toilet paper dispenser for toilet paper in restroom.

45- Observed splits in vinyl coving in hand sink area and large holes in vinyl flooring under prep refrigerator. Repair to be smooth and easily cleanable.