

Food Facility

Official Inspection Report

Date: 7-26-16	Page 1 of 3
Time In: 1030	
Time Out: 1230	

Facility Name: Wild Oaks 2	Address: 4050 Broadway 76 Street City: Eureka		
Permit Expiration Date: 11-30-16	Permit Holder: Robin E Dunn	Permit Category: MFF Full prep	Type of Inspection: <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Initial <input type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Request

TEMPERATURE CONTROL Documentation required for all facilities with PHF NO PHF

Type of Food	Temp (°F)	Temp Violation (✓)	Process/Holding Location	Food Discarded (Amount)	Type of Food	Temp (°F)	Temp Violation (✓)	Process/Holding Location	Food Discarded (Amount)
potato salad	58	✓	Milk cooler	4 qts	cheeser	156		Reheat on cook stove	
chilli	42	✓	Milk cooler		Trihp	78		Reheat on cook stove	
Pasta	47	✓	Milk cooler		chilli	78		reheat on cook stove	
					hot dogs	100		Reheat on cook stove	

OBSERVATIONS AND CORRECTIVE ACTIONS

Mac's cheeser 85 Smoker unit reheat  
 #6 Hand wash sink lacked warm water @ time of inspection. Hand wash stations must be stocked w/ hand towels, soap, and worn wab.  
 #7 Foods measured in cold hold > 50°F during inspection. All cold foods must be held > 135°F or ≤ 41°F. All foods measured greater than 50°F will be discarded.  
 #21 Facility lacks hot/warm water during inspection while food preparation was in progress. All facilities must have ≥ 120°F hot water during food prep/operation.  
 #22 Waste water tank leaks contents onto ground. A stream of waste water has spread across parking lot and pooled under MFF.  
 This is a violation of CA Health Safety Code § 114207, 114212  
 This facility has its permit to operate suspended due to imminent health hazard pertaining to improper cold storage of foods, leaking wastewater tank, unsafe propane appliances, and lack of hot water during preparation of foods. See CA Health and Safety Code Sections as listed under #7, #21, #22, #29 as detailed on back of this form.

Continued on page 2

Received by (signature):	Title:	Reinspection Date:
Received by (print): M Woolk/P ESKO	Inspector (print):	Phone:

\*The above major violations must be corrected by \_\_\_\_\_. A reinspection may be conducted and a reinspection fee of \$\_\_\_\_\_ assessed, as authorized by current County ordinance. This fee may be waived if a mailed or faxed receipt or other satisfactory documentation showing proof of the correction or repair is received prior to the compliance date. The local building official may require a permit for above corrections. Please contact the appropriate office for assistance.



Division of Environmental Health  
 100 H Street, Suite 100, Eureka CA 95501  
 707-445-6215 - Toll Free: 800-963-9241  
 Fax: 707-441-5699 envhealth@co.humboldt.ca.us

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

In order to be in compliance, this facility must:

- ① Have a constant source (approved) of hot water during all food preparation activities in MFF.
- ② Have foods under adequate temperature control for activities such as cooking, cooling, reheating, transport, and holding.
- ③ Facility must work w/ this department and CA HCD department to bring unsafe, inadequate equipment into compliance. This includes but is not limited to unsafe camp stove/propane unit in doorway, leaking wastewater tank, unprotected potable water inlet.
- ④ This facility must demonstrate how foods are cooked, cooled, reheated safely, transported, and held. This will require that unit is capable of, and does return to commissary to transport & hold foods adequately.

- HCDEH must be contacted prior to re-open of facility

- The permit holder has the right to request a hearing in writing within 15 calendar days of this notice.

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Slaw	48	✓	milk cooler		pasta salad	52.5	✓	Milk cooler	2 qts
pinto salad	46.5	✓	↓		chowder	56.6	✓	Milk cooler	4 qts
Chili	42		↓		chili 2	58.3	✓	Milk cooler	5 qts

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Onsite for complaint alleging MFF does not return to commissary daily as required. CO # 19357

1. It was discussed w/ food handler on site; it was determined that this MFF does not return to commissary daily as required. All food is transported in van in tubs, without refrigeration, to the Stehman MFF unit. The generator (propane) is then turned on to provide electricity to refrigerator, hot holds, water pump, and hot water heater. This is a violation of CA Health & Safety Code Section 114295, 114297, 114317.

This facility is also operating in violation of CA Health & Safety Section 114301. This involves the use of an onboard camp stove w/ adjacent propane tank used for all reheating of previously cooked and cooled foods. No mechanical ventilation is present.

All foods foods >50°F were discarded voluntarily. Hot chowder, pasteurized pulled pork discarded voluntarily by dining inspector.

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