



MFF - Full Prep OFFICIAL INSPECTION REPORT

Humboldt County Dept of Health and Human Services Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 08/10/2017		Inspection Number: DAFVLOIXF	
			Purpose of Inspection : 001 - Routine Inspection		Beg Time : 2:30 pm End Time : 4:00 pm Total Time : 90 Minutes	
Facility ID: FA0004739	Facility Name: Taco Faktory		Inspector : EE0000077 - [REDACTED]		Inspector Phone: [REDACTED]	
Address: 935 I ST			City/State: Arcata, CA		Zip Code: 95501	
Permit #: PT0004315	Permit Holder: Armando Ruiz	SR ID:	Program: Coach		Total Violations:	13

An inspection of your facility revealed the following violations. Please note the required corrections and Comply By date. Thank you for your cooperation.

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN= In compliance OUT= Not In compliance N/O= Not observed N/A= Not applicable COS= Corrected on-site during inspection R= Repeat violation

MAJOR VIOLATIONS

EMPLOYEE HEALTH AND HYGIENIC PRACTICES PREVENTING CONTAMINATION BY HANDS

5. IN NO NA OUT COS MAJ R

Comply by 8/11/2017 Not In Compliance

Violation Description:

05. Hands clean and properly washed; gloves used properly.

Regulation Description:

Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. (113952, 113953.3, 113953.4) Employees shall minimize bare hand contact with nonprepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. (113961, 113973 (b,c,e))

Condition Observed and Required Correction:

Observed facility did not have paper towels. Adequate handwashing requires single-use paper towels so that hands are not contaminated during during. Keep handwash stocked with soap and paper towels at all times to ensure adequate handwashing. This violation will require reinspection on or after 8/11/17.

6. IN NO NA OUT COS MAJ R

Not In Compliance

Violation Description:

06. Adequate handwash facilities supplied and accessible.

Regulation Description:

Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. (113953, 113953.1, 113953.2)

Condition Observed and Required Correction:

Observed handwash sink blocked by dishes. Handwash sinks must be unobstructed and accessible at all times to ensure adequate handwashing.
Observed handwash sink lacked paper towels. Keep handwash sinks stocked with soap and paper towels at all times to ensure adequate handwashing.



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MAJOR VIOLATIONS

TIME AND TEMPERATURE RELATIONSHIPS

7.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> MAJ <input type="checkbox"/> R	Comply by 8/11/2017	Complied on 8/10/2017
Violation Description: 07. Proper hot and cold holding temperatures.			
Regulation Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)			
Condition Observed and Required Correction: <i>Measured the following foods above 41F in the prep bottom: marinated beef 52F, chorizo 50F, marinated pork 50F, beef 55F. COS - operator discarded foods. Food must be keep at or below 41F at all times. This major violation will require reinspection on or after 8/11/17.</i>			

PROTECTION FROM CONTAMINATION

14.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> MAJ <input type="checkbox"/> R	Comply by 8/11/2017	Not In Compliance
Violation Description: 14. Food contact surfaces: clean and sanitized.			
Regulation Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the washing solution shall be maintained at least 100F or at the temperature specified by the manufacturer's label. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine or 200 ppm quaternary ammonium. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111) Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (114113, 114115, 114117, 114125(b), 114141)			
Condition Observed and Required Correction: <i>Observed food contact surfaces visibly soiled. Equipment food contact surfaces must be clean to sight and touch. Thoroughly wash, rinse, and sanitize all food contact surfaces when visibly soiled and at least every 4 hours to prevent potential cross-contamination. This major violation will require reinspection on or after 8/11/17.</i>			

- FOOD FROM APPROVED SOURCES**
- CONFORMANCE WITH APPROVED PROCEDURES**
- CONSUMER ADVISORY**
- HIGHLY SUSCEPTIBLE POPULATIONS**
- WATER, HOT WATER**
- LIQUID WASTE DISPOSAL**
- VERMIN**
- MINOR VIOLATIONS**
- SUPERVISION**



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MINOR VIOLATIONS
PERSONAL CLEANLINESS
GENERAL FOOD SAFETY REQUIREMENTS
FOOD STORAGE, DISPLAY, SERVICE
EQUIPMENT, UTENSILS, LINENS

33.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	
Violation Description: Not In Compliance 33. Non-food-contact surfaces clean.						
Regulation Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Interior premises of a food facility shall be kept clean. (114115 (b), 114257)						
Condition Observed and Required Correction: <i>Observed build-up on handles of prep frig doors, doors of prep frig. Wash, rinse, and sanitize frequently to prevent cross-contamination.</i>						
34.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	
Violation Description: Not In Compliance 34. Warewashing: installed, maintained, used, test strips available.						
Regulation Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)						
Condition Observed and Required Correction: <i>Facility uses quaternary ammonium for sanitizing but does not have test strips for this sanitizer. Obtain test strips and use regularly to ensure quaternary ammonium concentration in sanitizing solution is 200ppm.</i>						
35.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	
Violation Description: Not In Compliance 35. Equipment / Utensils approved; installed, clean, good repair, capacity.						
Regulation Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180, 114182)						
Condition Observed and Required Correction: <i>Observed build-up/food debris on all equipment in MFF. Clean regularly to minimize build-up.</i>						



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MINOR VIOLATIONS

64.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS	Violation Description: 64. Identification of owner 114299		Not In Compliance
Regulation Description:				
Condition Observed and Required Correction: Owner identification is not on truck. Add name, city, state, zip in minimum 1" letters to both sides.				
75.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS	Violation Description: 75. Compliance with safety requirements 114323		Not In Compliance
Regulation Description:				
Condition Observed and Required Correction: Emergency exit inoperable without tool to bang open latch. Repair/replace latch at allow unimpeded egress in case of emergency.				
79.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS	Violation Description: 79. Mobile Water & Wastewater Tanks Installed 114205, 114207, 114209, 114211, 114213, 114215, 114217, 114219, 114221, 114223, 114225, 114227, 114229, 114231, 114233, 114235, 114238, 114239, 114240, 114241, 114242		Not In Compliance
Regulation Description:				
Condition Observed and Required Correction: MFF does not have a potable water tank on board, currently plumbed to water with food grade hose at operating location. Facility must install a potable water tank by 9/15/17.				

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
marinated pork/prep bottom	50.0 F	sour cream/prep top	43.0 F	marinated beef/prep bottom	52.0 F
rice/steam table	146.0 F	chorizo/prep bottom	50.0 F	water/two-comp sink	149.0 F
quats/sani-bucket	200.0 PP	beans/steam table	152.0 F	beef/prep bottom	55.0 F

Overall Inspection Comments: Any above major violations must be corrected by the Comply By date shown. A reinspection may be conducted and a reinspection fee may be 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.



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On site for routine inspection. The following major violations were observed: employee handwashing, cold holding temps, food contact surfaces clean/sanitized. Due to these major violations this facility is hereby closed by DEH and is to remain closed until reinspection has been conducted to verify the major violations observed today have been sufficiently corrected.

At any time within 15 calendar days after service of notice of closure the permit holder may request in writing a hearing before a hearing officer to show cause why the permit suspension is not warranted. The hearing shall be held within 15 calendar days of receipt of a request for a hearing. A failure to request a hearing within 15 calendar days shall be deemed a waiver of the right to a hearing.

08/10/2017

Armando Ruiz
owner

Date