



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 : 08/14/2017		Inspection Number: DAYY5UYOX	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 10:30 am End Time : 12:30 pm Total Time : 120 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:	5

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

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 of in commissary kitchen did not have paper towels. Fully stocked handwash station was available at server station. Handwash facilities must be accessible, unobstructed, and fully stocked with soap and paper towels at all times to ensure adequate handwashing.

- TIME AND TEMPERATURE RELATIONSHIPS**
- PROTECTION FROM CONTAMINATION**
- FOOD FROM APPROVED SOURCES**
- CONFORMANCE WITH APPROVED PROCEDURES**
- CONSUMER ADVISORY**
- HIGHLY SUSCEPTIBLE POPULATIONS**
- WATER, HOT WATER**
- LIQUID WASTE DISPOSAL**
- VERMIN**

MINOR VIOLATIONS

- SUPERVISION**
- PERSONAL CLEANLINESS**
- GENERAL FOOD SAFETY REQUIREMENTS**
- FOOD STORAGE, DISPLAY, SERVICE**
- EQUIPMENT, UTENSILS, LINENS**
- PHYSICAL FACILITIES**
- PERMANENT FOOD FACILITIES**
- SIGN, REQUIREMENTS**
- COMPLIANCE, ENFORCEMENT**

MINOR VIOLATIONS

MOBILE FOOD FACILITY INSPECTION ITEMS



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Facility ID: FA0004739	Facility Name Taco Factory		Inspector : EE000007 [REDACTED]		Inspector Phone: [REDACTED]	
Address 935 I ST			City/State Arcata, CA		Zip Code 95501	
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MINOR VIOLATIONS

62.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	
Violation Description: 62. Compliance with Commissary Requirements 114295						Not In Compliance
Regulation Description: Condition Observed and Required Correction: <i>MFF not stored at an approved location. Store MFF at commissary location approved by DEH.</i>						
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: <i>Identification of owner lacking on both sides of mobile. Add name, city state, zip in minimum 1" letters to both sides. Identification of facility lacking on non-service side of mobile. Add facility identification in minimum 3" letters.</i>						
65.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	
Violation Description: 65. Compliance with Equipment Construction Requirements 114301, 113784						Not In Compliance
Regulation Description: Condition Observed and Required Correction: <i>MFF electrical undersized for load. Replace electrical cord with an adequately sized, outdoor approved cord. Roof panels warped and cracked. Replace by 9/5/17. Front windshield cracked. Repair/replace. MFF does not have generator to provide power during transportation. Repair by 10/5/17. MFF does not have onboard propane system. Repair by 10/5/17.</i>						
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: <i>Electrical outlet above two-comp sink lacks GFCI protection. Replace with GFCI protected outlet. Emergency exit is not labeled. Label emergency exit with minimum 1" letters.</i>						

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
rice/on stove	157.0 F	chlorine/mechanical warewash	50.0 PP	chopped onion/walk-in, tub on ice	36.0 F
chicken/on stove	192.0 F	raw beef/walk-in, tub on ice	38.5 F	water/three-comp sink	126.0 F



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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.

On site at commissary, Humboldt Bay Bistro, for billable reinspection. The operator stated food prep occurs every morning at the commissary between 6-9am, then food is transported to the operating location on MFF: cold foods in plastic containers stored on ice in tubs, hot foods transferred to steam table hot. Once at operating location MFF is plugged into electrical and potable water supply. The following operating procedures should be in place while conducting the above described operation:

- monitor temperature of food held on ice to ensure it is held below 41F.
- move cold held food to prep unit on MFF once thermometers in unit read below 40F.
- temp hot held foods on steam table upon arrival at operating location to verify it is above 135F; if not 135F or above, reheat hot foods to 165F prior to hot holding. All hot held foods must be discarded at the end of the day.

Operator provided logs of food prep, temping at start and finish. Foods may be held without temperature control for up to two hours during active food prep. Be sure cold foods are cooled below 41F prior to transfer to MFF prep unit since this unit does not have the capacity to cool foods.

Operator states hours are 11-4 and truck returns to commissary later at night due to parking issues. The truck is unattended and unsecured at the operating location after operating hours and no food should be stored on the truck during this time. Operator needs to move MFF immediately after closing to move cold held foods to an approved location for refrigeration. Operator has agreed to discuss parking arrangement with commissary owner and potentially explore other commissary options if secure storage/parking is not available when needed.

Operator stated wastewater is pumped to mop sink of commissary. Since pump is leaking MFF has been discharging wastewater at RV park. This is not an approved location for MFF wastewater discharge. Repair pump and discharge to approved dump station located at commissary, not the mop sink.

Operator states he will no longer be pre-cooking, cooling, and reheating el pastor, will cook all foods in the morning, transport hot, and hot hold on the MFF. The walk-in at the commissary does not currently have space specifically dedicated for the MFF for cooling. Provided cooling procedure and log handout to operator. If MFF would like to pre-cook, cool, and reheat any foods please contact DEH and provide cooling logs and written procedures documenting the process can be done correctly and have space available segregated for this operation in the walk-in.

The following items need to be completed by the following dates:

- Food Safety Manager certification provided - 9/5/17
- damaged skylight panels replaced - 9/5/17
- potable water tank installed - 9/15/17 - please provide specs to DEH of potable water tank prior to installation
- provide power to refrigeration during travel - 10/5/17
- repair onboard propane system - 10/5/17
- HCD inspection/permit for repairs to electrical, propane, and potable water tank installation - 10/5/17

The MFF is permitted to reopen and operate as described above. Failure to meet compliance dates listed above will result in permit suspension until repairs have been completed. Please contact DEH to schedule inspection on 9/15/17 for the potable water tank, FSM certification, and skylight replacement. Please be prepared to demonstrate filling of potable water tank and wastewater discharge at this inspection.



08/14/2017

Armando Ruiz
owner

Date