



# Food Facility - Full Prep OFFICIAL INSPECTION REPORT

<b>Humboldt County Dept of Health and Human Services Division of Environmental Health</b> 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 : 05/22/2018		Inspection Number: DAAQHIVF8	
			Purpose of Inspection : 001 - Routine Inspection		Beg Time : 10:40 am End Time : 12:00 pm Total Time : 80 Minutes	
Facility ID: FA0001981	Facility Name Tres Chile's Picosos Mexican Restaurant		Program 1608 - Food Facility - Full Prep			
Address 3502 Broadway			City/State Eureka, CA		Zip Code 9553	
Permit # PT0000865	Permit Holder MAS 15 LLC	SR ID:	Inspector : EE0000083		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

**Violation Description:** Comply by 5/25/2018 Not In Compliance

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:**

*Inadequate hot water temperature measured between 66+/- 72.5 +/-*

#### TIME AND TEMPERATURE RELATIONSHIPS PROTECTION FROM CONTAMINATION

14.  IN  NO  NA  OUT  COS  MAJ  R

**Violation Description:** Comply by 5/25/2018 Not In Compliance

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 sanitation 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:**

*Rinse water at dish machine water well measured 110.2 degrees Fahrenheit. Sanitizing solution at 200ppm CL. Dish machine is both high temperature and chemical. Hot water shall reach a minimum temp of 180 degrees Fahrenheit.*

#### FOOD FROM APPROVED SOURCES CONFORMANCE WITH APPROVED PROCEDURES CONSUMER ADVISORY HIGHLY SUSCEPTIBLE POPULATIONS





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### MINOR VIOLATIONS

51.     IN    NO    NA    OUT                     MAJ

<b>Violation Description:</b> 51. Permit Suspension - Facility Closed  <b>Regulation Description:</b> If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed. (114405, 114409)  <b>Condition Observed and Required Correction:</b> <i>Facility shall remain closed due to a lack of hot water and a non functioning hot water heater.</i>	<b>Not In Compliance</b>
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### MEASURED OBSERVATIONS

No Temperature Observations

**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.

*Please be advised that your permit has been suspended for a lack of hot water throughout the facility. Inadequate hot water temperatures found throughout the facility between 66.7 degrees Fahrenheit 72.5 degrees Fahrenheit. You shall immediately cease preparation of food. Food facility shall close. Please obtain all permits required by City officials prior to any repairs of equipment. Prior to opening provide this office with repair invoices. Please call this Department for a re-opening inspection.*

*Note: per employees, the prep crew arrived at 8:00 and there was no lack of hot water. By 10:40 when this inspector arrived there was no hot water. During that time, the dish machine was not used.*

*Victor C.*

05/22/2018

Victor Contreras  
Manager

Date