

## Food Facility - Full Prep OFFICIAL INSPECTION REPORT

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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: 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: Facility Name			Program				
FA0001981	Tres Chile's Picosos Mexic	an Restaurant	1608 - Food Facility - Full Prep				
Address 3502 Broadway			City/State Eureka, CA	<b>Zip Code</b> 9553			
Permit #	Permit Holder   SR ID:		Inspector:	Total Violations: 5			
PT0000865	MAS 15 LLC		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.							
			OUT, WO, NA) for each numbered item				
IN= In compliance	OUT = Not in compliance N/O= (		Not applicable COS= Corrected on-site du /IOLATIONS	ring inspection R= Repeat violation			
	EMDI (						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES PREVENTING CONTAMINATION BY HANDS							
6. DIN DN	O □NA ■OUT □COS ■	■MAJ □R					
Violation Desc 06. Adequate h	ription: andwash facilities supplied ar	nd accessible.	Comply by 5/25/2018	Not In Compliance			
Handwashing f soap and sanita	acilities shall be provided with acilities shall be clean, unobs	tructed, and accessed-air hand drying d	ilet rooms, food preparation, and ware sible at all times. Handwashing facilities evice in approved dispensers. Dispens	s shall be provided with			
	erved and Required Correct water temperature measured		5 +/-				
			ATURE RELATIONSHIPS OM CONTAMINATION				
14. 🗆 IN 🗆 N	O □ NA ■ OUT □ COS I	■MAJ □R					
Violation Desc 14. Food contact	ription: ct surfaces: clean and sanitize	ed.	Comply by 5/25/2018	Not in Compliance			
Regulation Des		sils shall be effectiv	rely washed, rinsed, and sanitized to re	emove or completely			

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:

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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<b>Permit #</b> 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.							
			VIOLATIONS				
<u>.</u>			, HOT WATER				
21. □ IN □ N	O □NA ■OUT □COS	■ MAJ □ R					
Violation Desc 21. Potable hot	ription: (120F) and cold water avail	able.	Comply by 5/25/2018	Not In Compliand	e		
Regulation Description:  An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the faucet. The temperature of water provided to handwashing facilities sall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their temperature set between 100F to 108F. (113953(c), 114101(d), 114189, 114192, 114192.1, 114195)  Condition Observed and Required Correction:  Consistent lack of hot water found throughout all faucets between 66.7 degrees Fahrenheit and 72.5 degrees Fahrenheit.  LIQUID WASTE DISPOSAL  VERMIN  MINOR VIOLATIONS  SUPERVISION  PERSONAL CLEANLINESS  GENERAL FOOD SAFETY REQUIREMENTS  FOOD STORAGE, DISPLAY, SERVICE  EQUIPMENT, UTENSILS, LINENS							
35. □ IN □ N Violation Desc	O □ NA ■ OUT	□ MAJ		Not In Compliand	ce		
	/ Utensils approved; installe	ed, clean, good repa	air, capacity.				
installed and b foods shall be scratching and 114130.1, 1141 114175, 11417	quipment shall be kept fully of e certified by NSF, UL Sanita provided with a approved for scoring shall be resurfaced (130.2, 114130.3, 114130.4, 17, 114180, 114182) erved and Required Corr	ation or ETL Sanitat od preparation sink. or replaced if they on the state of the s	od repair. All new and replacement equipion. Facilities that wash, rinse, soak, that Surfaces such as cutting blocks and bocan no longer be effectively cleaned and 14133, 114137, 114139, 114153, 114163	w, or similarly prepare pards that are subject to I sanitized. (114130, 3, 114165, 114169,			
		heater. Red alarm e	electrical light on heater flashing. Please	immediately correct.			
PHYSICAL FACILITIES  PERMANENT FOOD FACILITIES							

SIGNS, REQUIREMENTS COMPLIANCE, ENFORCEMENT



Manager

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51.		D NA ■ OUT □	I MAJ						
5 Re II Co	egulation Description Description of the contract of the contr	ension - Facility Closed cription: ealth hazard is found, an enteration immediately closed. ( crved and Required Correc	114405, 114409) E <b>tion:</b>	ay temporarily suspend the permit and functioning hot water heater.	Not In Compliand order the food facility of				
	F		MEASURED	OBSERVATIONS					
300777.1	Temperature Obs								
A reconstruction in the construction is a construction in the construction in the construction in the construction in the construction is a construction in the constr	ny above major einspection fee eceipt or other s ical building offi lease be advise emperatures fou ease preparatio quipment. Prior lote: per employ	may be assessed, as author atisfactory documentation slocial may require a permit for ed that your permit has been and throughout the facility be n of food. Food facility shall to opening provide this office	ized by current Con nowing proof of the above corrections. suspended for a la tween 66.7 degree close. Please obtail with repair invoice t 8:00 and there wa	date shown. A reinspection may be county ordinance. This fee may be waived correction or repair is received prior to Please contact the approriate office fock of hot water throughout the facility. It is Fahrenheit 72.5 degrees Fahrenheit. In all permits required by City officials pees. Please call this Department for a reas no lack of hot water. By 10:40 when the ded.	d if a mailed or faxed the compliance date. To assistance.  Inadequate hot water You shall immediately prior to any repairs of e-opening inspection.				
_	Unote 1		05/22/2018						
Vi	ctor Contreras		Date						