



# 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 : 10/18/2018		Inspection Number: DAEIA7AJ0	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 9:40 am End Time : 11:00 am Total Time : 80 Minutes	
Facility ID: FA0001531	Facility Name Raliberto's Taco Shop		Program Food Facility - Full Prep			
Address 1039 4th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000331	Permit Holder Roberto Hernandez	SR ID:	Inspector : EE0000081		Total Violations:	4

**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**
- TIME AND TEMPERATURE RELATIONSHIPS**
- PROTECTION FROM CONTAMINATION**

14.  IN  NO  NA  OUT  COS  MAJ  R

**Violation Description:** Comply by 10/21/2018 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 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:**

*All contaminated surfaces shall be deep cleaned and sanitized prior to opening inspection.*

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

23.  IN  NO  NA  OUT  COS  MAJ  R

**Violation Description:** Comply by 10/21/2018 Not In Compliance

23. No rodents, insects, birds, or animals.

**Regulation Description:**

A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)

**Condition Observed and Required Correction:**

*Observed 2 live nymph stage cockroaches behind 2 door refrigerator. Observed evidence of dead cockroach bodies, in various stages throughout the kitchen (on the floor, in electrical box, in mop sink). A food facility shall not operate when a vermin infestation has resulted in contamination of food contact surfaces, food packaging, utensils, food equipment and/or adulteration of food.*

- MINOR VIOLATIONS**
- SUPERVISION**



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**MINOR VIOLATIONS**

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

45.     IN    NO    NA    OUT     MAJ

**Violation Description:** **Not In Compliance**  
 45. Floor, walls, and ceilings: built, maintained, clean.

**Regulation Description:**  
 Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be covered at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

**Condition Observed and Required Correction:**  
*Observed standing water under storage shelf in kitchen adjacent to refrigerator unit. Floors shall be maintained clean and dry at all times.*  
*Observed floor and coving is failing at the back door, providing potential vermin harborage. Repair floor and coving at back door.*  
*Observed food debris and grease accumulation on floor under cookline equipment. Clean floors regularly to prevent buildup.*

**SIGNS, REQUIREMENTS  
COMPLIANCE, ENFORCEMENT**

51.     IN    NO    NA    OUT     MAJ

**Violation Description:** **Not In Compliance**  
 51. Permit Suspension - Facility Closed

**Regulation Description:**  
 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)

**Condition Observed and Required Correction:**  
*Based on evidence of a cockroach infestation this facility has been closed and the permit suspended by Humboldt County Division of Environmental Health (DEH). At any time within 15 days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why this permit suspension is not warranted. The hearing shall be held within 15 days of receipt of the written request for a hearing. The facility may not reopen or prepare food until the permit is reinstated by DEH.*

**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.



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

*On site for reinspection for major violation #23: No rodents, insects, birds or animals - that was observed during complaint (CO0020763) investigation that was conducted on 10/9/18. No evidence of pest control service since 10/9/18. Observed evidence of German cockroaches, in various life stages both alive and dead throughout kitchen. Due to the evidence of cockroach infestation, your permit to operate is suspended.*

*Prior to opening you shall:*

- 1.- Contact a Professional Pest Control Operator, provide this office with a written inspection and a sanitary survey of the findings and corrections observed by the Professional Pest Control Operator.*
- 2.- All food contact surfaces and structural equipment has been cleaned and sanitized.*
- 3.- Food and disposable eating utensils, that have come into contact with vermin, shall be discarded.*
- 4.- Repair all cracks and crevices, vermin proof back door entrance to prevent vermin harborage.*
- 5.- Clean behind refrigerator unit, remove all clutter stored behind refrigerator where live cockroaches were observed.*
- 6.- Assure this office that entrance to the facility is safe for the public and inspectors.*

*Prior to opening please contact this office at 445-6215 for an opening inspection.*

*J.R.*

10/18/2018

Jose Rodriguez  
Manager

Date