



Food Facility - 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 : 10/23/2018		Inspection Number: DAWTIVCQ8	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 11:00 am End Time : 12:15 pm Total Time : 75 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 : EE0000083	Total Violations:	1	

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
- 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 10/26/2018** **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:

See notes below.

MINOR VIOLATIONS

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

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



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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.

This is a follow up inspection to assure this office that facility has met compliance and permit may be re-instated: facility has contacted a Professional Pest Control Operator.

Observed two dead cockroaches, one beneath the freezer and one behind the soda refrigerator. One live cockroach behind wall mounted menu. Observed eggs and excessive moisture in white casing (in front of wall) below menu.

Per permit holder all food contact surfaces have been cleaned and sanitized.

Some previously noted structural repairs have been corrected. Observed cracks and crevices below the 3 comp sink directly below the right drainboard. Observed pooled water in dining area next to wall and tile. Showed observations to Owner. Please seal area to eliminate harborage. This area is a hot spot and requires frequently (i.e., daily) monitoring for vermin.

All clutter behind the refrigerator have been removed and cleaned and sanitized with bleach.

Copies of the service invoice and sanitation inspection notes by the PCO are provided.

Due to the extent of the infestation permit holder will be required to maintain a clean facility and retain services of a Professional Pest Control Operator for the length of one year. After a year this office will asses the overall maintenance of the facility to be clean and safe for the public. Discussed pest scouting and visual monitoring for cockroach activity, removing all free moisture daily (no wet floors at night), and the duties of the Person-In-Charge. Food Code requires that the Person-In-Charge is able to speak with and engage with Environmental Health. Please let our office know if you need translation services. Your next routine will be in the mid to late November. The routine inspection will focus on compliance with Food Code as well as your progress toward correcting the cockroach infestation.

Please be advised that permit holder will be invoiced for DHHS-Environmental Health time of \$133.00 per hour. Your permit is reinstated provided you continue to control the infestation. Note that serious, repeated violations can result in permit suspension. If you have any questions please feel free to contact this office.

10/23/2018

Roberto
Owner

Date