



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 : 11/22/2019		Inspection Number: DAGDVWCUI	
			Purpose of Inspection : 102 - Billable Reinspection		Beg Time : 2:30 pm End Time : 5:00 pm Total Time : 150 Minutes	
Facility ID: FA0003154	Facility Name Rita's Margaritas & Mexican Grill		Program Food Facility - Full Prep			
Address 1111 5th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000715	Permit Holder Rita Pimentel	SR ID:	Inspector : EE0000081		Total Violations:	3

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**

10. IN NO NA OUT COS MAJ R

Comply by 11/25/2019

Not In Compliance

Violation Description:

10. Proper cooling methods.

Regulation Description:

After heating, potentially hazardous foods shall be rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Potentially hazardous foods prepared from ambient temperature ingredients must be cooled to below 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow pans, separating food into smaller portions, adding ice as an ingredient, using an ice bath and stirring frequently, using an ice paddle, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

Condition Observed and Required Correction:

Improper cooling was observed during the routine inspection conducted on 11/7/19. The facility was required to submit cooling logs and written procedures for cooling of all foods. A procedure was not developed and foods were observed today in the process of being cooled and beans measured at 78F. The cook was unsure as to how long it had been in the 135-70F temperature range. The chicken dish in the walkin that had been cooled the previous afternoon was measured at 42.5F. The other foods in the walkin were measured at 39.5F demonstrating that the chicken dish had failed to cool properly. Facility was required to develop an effective cooling procedure for cook/cool foods, log all cooling accurately, and monitor these processes but failed to do so. Improper cooling is one of the risk factors for food borne illness. Facility must develop an adequate cooling procedure for each cook/cool food item, monitor and log these temperatures, and adhere to the procedure.

PROTECTION FROM CONTAMINATION



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 : 11/22/2019	Inspection Number: DAGDVWCUI			
Facility ID: FA0003154			Purpose of Inspection : 102 - Billable Reinspection		Beg Time : 2:30 pm End Time : 5:00 pm Total Time : 150 Minutes		
Facility Name Rita's Margaritas & Mexican Grill		Program Food Facility - Full Prep			Zip Code 95501		
Address 1111 5th St			City/State Eureka, CA		Permit # PT0000715		
Permit Holder Rita Pimentel		SR ID:		Inspector : EE0000081		Total Violations: 3	

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

MAJOR VIOLATIONS

15. IN NO NA OUT COS MAJ R

Violation Description:	Comply by 11/25/2019	Not In Compliance
15. Food contact surfaces: clean and sanitized.		

Regulation Description:
 Food-contact surfaces and utensils shall be clean to sight and touch. 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. Precleaning may be required. Manual sanitization shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. 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, 200 ppm quaternary ammonium, or another approved sanitizer. After cleaning and sanitizing, equipment and utensils shall be air dried. Mechanical warewash machines must be approved and installed and operated according to manufacturer's specifications. 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, and any time during the operation when contamination may have occurred. Warewash sinks used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after these uses. Equipment, food contact surfaces, and utensils must be cleaned and sanitized throughout the day at least every four hours or as needed to prevent contamination. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115(a,c), 114117, 114125(b), 114141)

Condition Observed and Required Correction:
The dishwasher was scheduled to be repaired on 11/15/19 and the service invoice was to be submitted to this office in place of a billable reinspection. An invoice was not submitted to this office as required, and dishwasher is still not capable of providing chlorine sanitizer at the required concentration of 50PPM.

- 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**
- SIGNS, REQUIREMENTS**
- COMPLIANCE, ENFORCEMENT**



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 : 11/22/2019		Inspection Number: DAGDVWCUI	
			Purpose of Inspection : 102 - Billable Reinspection		Beg Time : 2:30 pm End Time : 5:00 pm Total Time : 150 Minutes	
Facility ID: FA0003154	Facility Name Rita's Margaritas & Mexican Grill		Program Food Facility - Full Prep			
Address 1111 5th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000715	Permit Holder Rita Pimentel	SR ID:	Inspector : EE0000081		Total Violations:	3

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

MINOR VIOLATIONS

52. IN NO NA OUT COS MAJ R

Violation Description: 52. Permit Suspension - Facility Closed **Not In Compliance**

Regulation Description:

A permit may be suspended or revoked by a local enforcement officer for a violation of this part. Any food facility for which the permit has been suspended shall close and remain closed until the permit has been reinstated. Any food facility for which the permit has been revoked shall close and remain closed until a new permit has been issued. If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Condition Observed and Required Correction:

Based on persistent improper cooling 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.

Requirements to reopen:

- Develop cooling procedure for all cook/cool foods and train staff in its use. Procedure should include the proper use of cooling logs.
- Obtain properly working probe thermometers in sufficient number for kitchen staff to use.
- Schedule an appointment with our office to discuss corrections made prior to requesting a reopening inspection.
- Repair automatic sanitizing dish machine so that it functions properly. This means that the automatic sanitizer dispenser should function to dispense the chlorine bleach as it was designed to. The function and sanitizer level of the machine should be tested and logged at least once daily.

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.

On site for billable reinspection for major violation #10: Proper cooling methods & major violation #15: Food contact surfaces clean/sanitized - that was observed during the routine inspection that was conducted on 11/7/19, the reinspection that was conducted on 11/12/19 and the billable reinspection that was conducted on 11/15/19.

Facility's permit to operate is suspended due to imminent health hazard listed above.

11/22/2019

Rita Pimentel
Owner

Date