Humboldt County Department of Health & Human Services

Division of Environmental Health
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Official Inspection Report

FA#	Date: 8/3/26	Page 1 of 1
	Time In: 13:17	Out: 15:15

Facility Name:	Address:	City:
EL CORA MEXICAN FOOD	445 CONGER ST.	GARBERVILLE

Permit Expiration Date:	Permit Holder:	Permit Category:	Type of Inspection: □ Initial □ Routine ☒ Reinspection □ Complaint □ Request □ Reinspection Fee $ _____
9/30/26	ALICIA ORDAZ	FULL PREP	

FDP-23-000313 IN

OBSERVATIONS AND CORRECTIVE ACTIONS

- THIS WAS A REINSPECTION FOR THE PERMIT SUSPENSION CITED IN THE 7/31/26 INSPECTION REPORT FOR MAJOR VIOLATION (CATEGORY #24). EH-CMP-26-00153
- FIRST SPOKE ON THE PHONE WITH THE OPERATOR AT 1053 HOURS WHO STATED ALL REOPENING CRITERIA LISTED IN THE 7/31/26 REPORT HAD BEEN COMPLETED.
- REINSPECTION FINDINGS: PEST CONTROL OPERATOR FIRST SERVICE TODAY; PHOTOS OF REPORT. MOST OF REOPENING REQUIREMENTS HAD BEEN COMPLETED. OBSERVED 1 ORZ ADULT COCKROACH CARCASSES BEHIND COOK LINE EQUIPMENT, IN ADJACENT STOREROOM, AND IN GREASE TRAP ROOM. NONE IN CLOSET (BY DISHROOM) OR BEHIND BEVERAGES IN LARGE STOREROOM. NO EVIDENCE OF ROACHES IN/ON FOOD PREPARATION AREAS/SURFACES. HOOD FILTERS HAD BEEN CLEANED, BUT NEED DEGREASING DEEP BETWEEN BAFFLES. GROOVE THAT HOLDS HOOD FILTERS HAD SIGNIFICANT AMOUNT OF LIQUID OIL/GREASE BUILD-UP AND NEEDS TO BE CLEANED OUT.
- CLOSE/SEAL ALL HOLES, CRACKS, GAPS, ALONG BASEBOARDS, WALLS, WALL PANELS, TRIM, AND CEILINGS THROUGHOUT THE RESTAURANT. PHYSICALLY SHOWED OPERATOR LOCATIONS TO SEAL. REPLACE COVE TILES THAT ARE MISSING UNDER 3-COMPARTMENT SINK AND HOLES IN CEILING ABOVE DISH MACHINE.
- HAVE PEST CONTROL SERVICE EVERY TWO WEEKS UNTIL COCKROACH INFESTATION UNDER CONTROL. KEEP ALL FOOD/DRINK IN SEALED OR TIGHTLY WRAPPED CONTAINERS UNTIL INFESTATION CONTROLLED.
- ✳ CHLORINE AT DISH MACHINE MEASURED ZERO (0). COMMERCIAL CHLORINE SANITIZER FOR DISH MACHINES MUST BE USED. — DO NOT ATTEMPT TO MIX YOUR OWN SANITIZER FOR MACHINE. DISH MACHINE CAN BE USED FOR WASH AND RINSE → SANITIZE BY HAND IN 3-BASIN SINK WITH BLEACH WATER 100-200 PPM, SUBMERGE AT LEAST (30) SECONDS, THEN DRIP DRY. RESANITIZE ALL DISHES AND UTENSILS THAT WERE CLEANED IN THE DISH MACHINE. (NOTE - OPERATOR STATED COMMERCIAL JUG CHLORINE SANITIZER CAN BE OBTAINED FROM STORE TODAY)
- ✳✳ A SECOND REINSPECTION WILL BE CONDUCTED ON OR AFTER TOMORROW TO VERIFY DISH MACHINE AND OTHER ITEMS FULLY COMPLETED OR SATISFACTORY PROGRESS OR PLAN.
- → THE FOOD FACILITY PERMIT IS HEREBY REINSTATED AND APPROVED TO OPERATE.

Received by (print):	Received by (signature):	Title:
Alicia Ordaz	Alicia Ordaz	8/
EH Specialist (print):	**Phone:**	**Reinspection Date:**
#62 (CG)	(707) 407-9430	ON OR AFTER 8/4/26.