



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 6/1/10
 Page 1 of 3

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: CARNICERIA Y PANADERIA LUPITAS Permit Holder: _____
 Address: 441 Bridge St #4 City: Yuba City, CA Zip: 95991 Phone: _____
 Computer #: 1575

Initial Ongoing Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS			
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN
1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: _____ Exp. Date: _____			
EMPLOYEE HEALTH & HYGIENIC PRACTICES			
2. Communicable disease; reporting, restrictions & exclusions			
3. No discharge from eyes, nose, or mouth; no open wounds			
4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS			
5. Hands clean and properly washed; gloves used properly			
6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS			
7. Proper hot and cold holding temperatures		X	
8. Time as a public health control, procedures & records			
9. Proper cooling methods			
10. Proper cooking time & temperatures			
11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION			
12. Returned and reservice of food			
13. Food in good condition: safe and unadulterated			
14a. Food contact surfaces: clean and sanitized			
14b. Proper warewashing and sanitizing procedures			
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other			
Sanitizer Concentration (ppm): _____			
FOOD FROM APPROVED SOURCES			
15. Food obtained from approved source			
16. Compliance with shellstock tags, condition, display			
17. Compliance with Gulf oyster regulations			
CONFORMANCE WITH APPROVED PROCEDURES			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY			
19. Raw, undercooked, and confectionary containing alcohol foods			
HIGHLY SUSCEPTIBLE POPULATIONS			
20. Licensed health care facilities/public & private schools; prohibited foods not offered			
WATER/HOT WATER			
21. Hot and cold water available			
Ware Sink Temp <u>100</u> °F Hand Sink Temp <u>100</u> °F			
LIQUID WASTE DISPOSAL			
22. Sewage and wastewater properly disposed			
VERMIN			
23. No rodents, insects, birds, or animals			

APPROVED RETAIL PRACTICES	
SUPERVISION	MIN
24. Person in charge present and performs duties	
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	
27. Food separated and protected	<
28. Washing fruits and vegetables	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<
31. Consumer self-service	
32. Food properly labeled & honestly presented	X
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood contact surfaces clean	
34. Warewashing facilities: installed, maintained, used; test strips	X
35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
36. Equipment, utensils and linens: storage and use	X
37. Vending machines	
38. Adequate ventilation and lighting; designated areas, use	
39. Thermometers provided and accurate	X
40. Wiping cloths: properly used and stored	X
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm): <u>200</u>	
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44a. Premises kept free of debris and unnecessary equipment	
44b. Appropriate use of equipment	
44c. Janitorial area, provided maintained, and kept clean	
44d. Employee personal items stored in approved location	
44e. Facility is equipped to prevent vermin entrance/harborage	
PERMANENT FOOD FACILITIES	
45. Floor walls and ceilings: built, maintained, and clean	X
46. No unapproved private homes/living or sleeping quarters	
SIGNS/REQUIREMENTS	
47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	
52. Other	
NON-PERMANENT FOOD FACILITIES	
53. Mobile Food Facilities	
54. Temporary Food Facilities	

Owner/Operator: [Signature] Title: _____

REHS: [Signature]



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Address: 441 Bridge St. City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
REFRIED BEANS/WARMER	180°F	CARNITAS/WARMING unit.	135°F
MEXICAN SOFT CHEESE/Display CASE	40°F	CEVICHE/Display CASE	41°F
BEEF (RAW)/Display CASE	46°F		
CHICKEN (RAW)/Display CASE	40°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

39. No thermometers in MEAT Display CASE, REACH-IN at COOKLINE, ~~SC~~ IN CHEESE REACH-IN, MILK REACH-IN. PROVIDE THERMOMETER FOR ALL UNITS that hold PTFs.

32. BEANS, MASA, COIR HUSKS LACK PROPER LABELING. PROVIDE PROPER LABELING w/ NAME OF BUSINESS, ADDRESS WITH NAME OF IDEN.

27. 30. Box of Chiles stored UNDERNEATH BOXES OF RAW CHICKEN IN REACH-IN COOLER. STORE ALL RAW MEATS, CHICKEN, BEEF, PORK, FISH BELOW COOKED MEATS AND KEEP VEGTABLES ON SEPERATE SHELVES ABOVE ALL MEAT. CHEESE SHAW ALSO BE STORED ON SHELVES ABOVE RAW MEATS.

Owner/Operator: [Signature]

Title: _____

REHS: [Signature]



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ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
<u>Milk / Reach-in</u>	<u>56°F</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

36.45 Food Prep being performed in Dry storage area behind restaurant counter. Discontinue practice. All Food prep shall be done in Kitchen.

40. Wiping rag sanitizer > 200ppm. Maintain @ 100ppm & provide test strips.

39. Warewashing sink not using proper method of use. Use wash, rinse, and sanitize method of washing equipment & utensils.

7 35. Milk reach-in @ 56°F. PHFS shall be maintained @ 41°F or lower. Owner moved milk to reach-in which was functioning have unit serviced.

No other violation, will be back after 7/1/10

Owner/Operator: [Signature]

Title: _____

REHS: [Signature]