



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

Date 5/30/12
 Page 1 of 2

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: El Azteca Restaurant Permit Holder: _____
 Address: 1747 Live Oak Bl. City: Yuba City Zip: 95991 Phone: 822-9494
 Computer #: 2101

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				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Robert Gonzalez</u> Exp. Date: <u>4/2014</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusions				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				28. Washing fruits and vegetables	
6. Adequate handwashing facilities supplied & accessible				29. Toxic substances properly identified, stored, used	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures			X	30. Food storage; food storage containers identified	
8. Time as a public health control; procedures & records				31. Consumer self-service	
9. Proper cooling methods				32. Food properly labeled & honestly presented	
10. Proper cooking time & temperatures				PHYSICAL FACILITIES	
11. Proper reheating procedures for hot holding				33. Nonfood contact surfaces clean	
PROTECTION FROM CONTAMINATION				34. Warewashing facilities: installed, maintained, used; test strips	
12. Returned and reservice of food				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
13. Food in good condition: safe and unadulterated				36. Equipment, utensils and linens: storage and use	
14a. Food contact surfaces: clean and sanitized				37. Vending machines	
14b. Proper warewashing and sanitizing procedures				38. Adequate ventilation and lighting; designated areas, use	
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				39. Thermometers provided and accurate	
Sanitizer Concentration (ppm):				40. Wiping cloths: properly used and stored	
FOOD FROM APPROVED SOURCES				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
15. Food obtained from approved source				Sanitizer Concentration (ppm):	
16. Compliance with shellstock tags, condition, display				PHYSICAL FACILITIES	
17. Compliance with Gulf oyster regulations				41. Plumbing: proper backflow devices	
CONFORMANCE WITH APPROVED PROCEDURES				42. Garbage and refuse properly disposed; facilities maintained	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				43. Toilet facilities: properly constructed, supplied, cleaned	
CONSUMER ADVISORY				44a. Premises kept free of debris and unnecessary equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44b. Appropriate use of equipment	
HIGHLY SUSCEPTIBLE POPULATIONS				44c. Janitorial area, provided maintained, and kept clean	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44d. Employee personal items stored in approved location	
WATER/HOT WATER				44e. Facility is equipped to prevent vermin entrance/harborage	
21. Hot and cold water available				PERMANENT FOOD FACILITIES	
Ware Sink Temp _____ °F Hand Sink Temp _____ °F				45. Floor walls and ceilings: built, maintained, and clean	
LIQUID WASTE DISPOSAL				46. No unapproved private homes/living or sleeping quarters	
22. Sewage and wastewater properly disposed				SIGNS/REQUIREMENTS	
VERMIN				47. Signs posted; last inspection report available	
23. No rodents, insects, birds, or animals				COMPLIANCE & ENFORCEMENT	
				48. Plan Review	
				49. Permits Available <u>4/2013</u>	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: Robert Gonzalez Title: Manager REHS: [Signature] Form Updated 9/1/2010



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ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

7) Walk in temp slightly high at about 45°. Have this checked out.

Everything else is good

Owner/Operator: *Paul Brown* Title: manager

REHS: *[Signature]*