



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 4/30/13
 Page 1 of 4

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Perko's Cafe Permit Holder: DAVID FEDERICIO
 Address: 724 W. Onstott Road City: Yuba City, CA Zip: 95993 Phone: 674-7100
 Computer #: 1080

Initial Routine 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>RICARDO G. SIBRIAN</u> Exp. Date: <u>12/2016</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	X
13. Food in good condition: safe and unadulterated				36. Equipment, utensils and linens: storage and use	X
14a. Food contact surfaces: clean and sanitized				37. Vending machines	
14b. Proper warewashing and sanitizing procedures				38. Adequate ventilation and lighting; designated areas, use	X
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				39. Thermometers provided and accurate	X
Sanitizer Concentration (ppm): <u>50</u>				40. Wiping cloths: properly used and stored	X
FOOD FROM APPROVED SOURCES				SANITIZER CONCENTRATION (ppm): <u>100-200</u>	
15. Food obtained from approved source				PHYSICAL FACILITIES	
16. Compliance with shellstock tags, condition, display				41. Plumbing: proper backflow devices	
17. Compliance with Gulf oyster regulations				42. Garbage and refuse properly disposed; facilities maintained	X
CONFORMANCE WITH APPROVED PROCEDURES				43. Toilet facilities: properly constructed, supplied, cleaned	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44a. Premises kept free of debris and unnecessary equipment	X
CONSUMER ADVISORY				44b. Appropriate use of equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44c. Janitorial area, provided maintained, and kept clean	
HIGHLY SUSCEPTIBLE POPULATIONS				44d. Employee personal items stored in approved location	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44e. Facility is equipped to prevent vermin entrance/harborage	X
WATER/HOT WATER				PERMANENT FOOD FACILITIES	
21. Hot and cold water available				45. Floor walls and ceilings: built, maintained, and clean	X
Ware Sink Temp <u>110</u> °F Hand Sink Temp <u>100</u> °F				46. No unapproved private homes/living or sleeping quarters	
LIQUID WASTE DISPOSAL				SIGNS/REQUIREMENTS	
22. Sewage and wastewater properly disposed				47. Signs posted; last inspection report available	
VERMIN				COMPLIANCE & ENFORCEMENT	
23. No rodents, insects, birds, or animals				48. Plan Review	
				49. Permits Available	<u>3/2014</u>
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: David Federico Title: Manager REHS: [Signature] Form updated 09/2012



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 Address: 724 W. Onstott Rd. City: Yuba City, CA Zip: 95993 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Tomatoes & Green Beans / Cookline warmer	170°F	Trip Tip / Under counter stove frig	40°F
Cut tomatoes / Sandwich prep frig	47°F	VEGE soup / BACK counter warmer	160°F
Onion Rings / Freezer cookline	48°F	Country Gravy / " " "	145°F
BEEF PATTIES / Under Griddle frig	39°F	Milk / Frig next to display case	43°F

OBSERVATIONS AND CORRECTIVE ACTIONS

38. HOOD SHOOT TO EXHAUST FAN GREASY, ENTIRE HOOD GREASY AND NOT REMOVING HEAT. HAVE UNIT SERVED AS SOON AS POSSIBLE. 2ND TO LEFT HOOD FILTER NOT SECURE. HOOD FILTERS SHALL BE IN PLACE TO CATCH ALL GREASE. REPAIR

36. HOOD IN PREP ROOM NOT FUNCTIONING. DO NOT USE HOOD UNTIL UNIT HAS BEEN REPAIRED. CLEAN ENTIRE HOOD ASSEMBLY, INCLUDING FILTERS.

35. DISPENSER FOR SILVER WARE SANITIZER IN DIS REPAIR. REPAIR.

7.36 REFRIGERATION UNIT FOR SANDWICH PREP @ 47°F. REMOVE TOMATOES & CHEESE. HAVE UNIT SERVED TO MAINTAIN 41°F OR LOWER.

Owner/Operator: [Signature] Title: Manager

REHS: [Signature]



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TURKEY / WALK-IN COOLER	37°F		
HAM / " "	36°F		
CHICKEN / " "	38°F		
CHEESE / " "	39°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

39. No thermometer in sandwich reach-in. Provide.

40. Sanitizing solution in kitchen lacks sanitizer.
 Provide a sanitizer w/ cloths. 100ppm Cl⁻ or 200ppm
 Quat Ammonia

45. Floor to entrance to walk-in freezer in
 disrepair. It is a tripping hazard. Repair
 floor w/ approved commercial material.

45. Prep/dry storage room ceiling greasy. Clean &
 paint ceiling w/ semi gloss paint. Ceiling discolored
 due to non-operational hood.

Owner/Operator: Daruka Guttman Title: Manager

REHS:



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ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

7.36. FREEZER IN KITCHEN NOT HOLDING FOOD FROZEN
 Unit @ 48°F. REPAIR OR REPLACE UNIT.

44B. GAP UNDER EXIT DOOR. PROVIDE RUBBER COMMERCIAL
 STOP TO AVOID ENTRANCE OF VERMIN.

42. TRASH BINS OUTSIDE LEFT OPEN. KEEP LIDS CLOSED,
 AND LOCKED ON OFF HOURS TO AVOID TRASH
 FROM BLOWING OUT OR CREATING A HEALTH NUISANCE

44A. AREA w/ COMPRESSORS & WATER HEATER. HAVE
 UNNECESSARY EQUIPMENT THAT IS CREATING HARBOURAGE
 FOR RODENTS & A NUISANCE REMOVED.

— CORRECT ALL w/in 3 WEEKS. REINSPECTION
 SHALL OCCUR AFTER 5/21/13

Owner/Operator: [Signature] Title: Manager

REHS: [Signature]