



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

Date 10-21-16
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Carniceria el Centro Permit Holder: Ramon Gutierrez, Jr.
 Address: 535 Garden Hwy City: Yuba City Zip: 95991 Phone: (530) 822-0216
 Computer #: 161178

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: _____ Exp. Date: _____				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				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				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible				FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures				31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				EQUIPMENT/UTENSILS/LINENS	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
PROTECTION FROM CONTAMINATION				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized				38. Adequate ventilation and lighting; designated areas, use	
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm): _____				Sanitizer Concentration (ppm): _____	
FOOD FROM APPROVED SOURCES				PHYSICAL FACILITIES	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	COS
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
CONFORMANCE WITH APPROVED PROCEDURES				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
CONSUMER ADVISORY				44c. Janitorial area, provided maintained, and kept clean	
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
HIGHLY SUSCEPTIBLE POPULATIONS				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				PERMANENT FOOD FACILITIES	
WATER/HOT WATER				45. Floor walls and ceilings: built, maintained, and clean	
Ware Sink Temp _____ °F Hand Sink Temp _____ °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	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

JOSE J PABON

Owner/Operator:

Title:

REHS:



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 Address: 535 Garden Hwy City: Yuba City Zip: 95991 Phone: (530) 822-0216

ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.

OBSERVATIONS AND CORRECTIVE ACTIONS

Complaint received alleging improper garbage disposal in outside refuse area (i.e., carcass bones left on the ground next to the dumpster). The improper garbage disposal is reportedly giving off objectionable odors and is causing a public nuisance.

NOTE: the California Health and Safety Code, Div. 104, Part 7

Section 114245 (b) Receptacles and waste handling units for refuse, recyclables, and returnables shall not be located so as to create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

Section 114245.1 (a) All refuse, recyclables, and returnables shall be kept in nonabsorbent, durable, cleanable, leakproof, and rodentproof containers and shall be contained so as to minimize odor and insect development by covering with close-fitting lids or placement in a disposable bag that is impervious to moisture and then sealed.

Section 114245.1 (c) All refuse shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance.

Owner/Operator: JOSE J PABILLA Title: _____ REHS: [Signature]



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OBSERVATIONS AND CORRECTIVE ACTIONS

Section 114245.1 (e) - Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

Inspection with staff at 10 AM today revealed one large carcass bone on top of a folded down cardboard box on the ground. The bone gave off a noticeable, rotting odor. The bone was immediately placed into the dumpster by the staff.

As per the previous complaints inspections regarding garbage disposal for this facility during this past year, dumpster drivers are thought to be the cause, per staff. Ensure meats are disposed of in disposable bags. Lock the dumpster nightly to preclude/discourage further incidents. Staff intends to check the disposal area in the mornings and at closing time.

Re: Manager's Food Safety Certificate: Staff plans to renew in Feb 3, 2017 class offered at Bonanza Inn.

Owner/Operator: JOSE J PABILLA Title: _____ REHS: [Signature]