



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 3.1.17  
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### RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Del Taco Permit Holder: \_\_\_\_\_  
Address: 1078 Hunter City: YC Zip: \_\_\_\_\_ Phone: \_\_\_\_\_  
Computer #: \_\_\_\_\_

- 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>Robert Louis Adan III</u> Exp. Date: <u>4.11.21</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				25. Personal cleanliness and hair restraints	
2. Communicable disease; reporting, restrictions & exclusion				GENERAL FOOD SAFETY REQUIREMENTS	
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	X
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated			X	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				40. Wiping cloths: properly used and stored	
Sanitizer Concentration (ppm):				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
FOOD FROM APPROVED SOURCES				Sanitizer Concentration (ppm):	
15. Food obtained from approved source				PHYSICAL FACILITIES	
16. Compliance with shellstock tags, condition, display				41. Plumbing: proper backflow devices	X
17. Compliance with Gulf oyster regulations				42. Garbage and refuse properly disposed; facilities maintained	
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	
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	
Ware Sink Temp <u>95</u> °F Hand Sink Temp <u>95</u> °F			X	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	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

*M. A. ...*

*Kevin ...*



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 Address: 1070 Hexter City: YC

OBSERVATIONS AND CORRECTIVE ACTIONS

- 21 - Hot water 95°F at utensil sink faucet. Adjust/repair water heater to provide ~~min~~ and maintain minimum 120°F.
  - No hot water at hand sinks in kitchen after running water 3+ minutes; 95°F water eventually available. Reported it "takes a while" for hot water to make it to hand sinks. Run hot water early and often to maintain hot water at hand sinks for food handler handwashing.
  - 35 - Clean inside ice machine to remove pink/black residues.
  - 41 - Leak at mop sink faucet - Repair.
  - 44 - Gap under lock door. Replace worn weather strip.
  - 13 - Reported ice cream machine cleaned twice a week. Clean nightly. Discard any product removed from machine.
- Reinspection to follow on hot water in 1+ days

Owner/Operator Init: OP

REHS Init: KMH