



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Costa Vida Computer # _____
 Address: 1074 Hunter City: YC

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>Paul Vega</u> Exp. Date: <u>1-20-22</u>				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				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				28. Washing fruits and vegetables	
6. Adequate handwashing facilities supplied & accessible			X	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	
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
FOOD FROM APPROVED SOURCES				39. Thermometers provided and accurate	
15. Food obtained from approved source				40. Wiping cloths: properly used and stored	
16. Compliance with shellstock tags, condition, display				PERMANENT FOOD 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. Adequate hot & cold water provided				SIGNS/REQUIREMENTS	
LIQUID WASTE DISPOSAL				47. Signs posted; last inspection report available	
22. Sewage and wastewater properly disposed				COMPLIANCE & ENFORCEMENT	
VERMIN				48. Plan Review	
23. No rodents, insects, birds, or animals				49. Permits Available	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	

6 - No paper towels at hand sink by toilet skillets; dispenser broken. Repair or replace and provide paper towels.

* 7 - Requested beans (127°F-129°F) and black beans (115°F)

Owner/Operator: NRB... ..

REHS: _____



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 10.11.17
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OBSERVATIONS AND CORRECTIVE ACTIONS

out of temperature in hot holding unit at front counter. Maintain hot potentially hazardous food at 135°F or above.

Note: Beans taken to back to be reheated to 165°F for continued hot holding during inspection.

- Decad tomatoes 46°F and sour cream 47°F in 1-door prep refrigerator (air temperature 45°F) also, salsa 45°F-46°F in 2-door prep refrigerator on south wall (air temperature 46°F). Both units missing pans / large gap between pans in top section. Close all gaps to prevent loss of cold air and to maintain potentially hazardous cold food at 41°F and below.

- Water in tilt skillet 125°F-127°F when hot holding bagged meat/beans etc. just out of kettle. Ensure hot water in

Owner/Operator Init: MB [Signature]

REHS Init: [Signature]
 Form Updated 01/13/2017



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till skillet is at least 135°F before placing hot held potentially hazardous food in it.

6 - Sedent at hand sink (by till skillet) rough/peeling. Repair to be smooth and easily cleanable.

35 - Clean inside ice machine to remove black residues.

38 - Replace missing burned out lights over utensil sink. Area too dim for utensil cleaning (in progress during inspection).

45 - Clean walls where needed (by utensil sink, etc.) to remove accumulated food debris/residues.

* Food cooling in trash cans. All equipment must be NSF approved/food grade.
 Owner/Operator Init: NB [Signature]

REHS Init: [Signature]

* Re-inspection to follow in 14 days