



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Quarte Mexican Food Computer # _____
 Address: 2365 Butte House 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	
	COS	MAJ	MIN		MIN
DEMONSTRATION OF KNOWLEDGE				SUPERVISION	
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Maria Javaros</u> Exp. Date: <u>1/2020</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				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				PROTECTION FROM CONTAMINATION	
11. Proper reheating procedures for hot holding				12. Returned and reservice of food	
PROTECTION FROM CONTAMINATION				FOOD FROM APPROVED SOURCES	
13. Food in good condition: safe and unadulterated				15. Food obtained from approved source	
14a. Food contact surfaces: clean and sanitized				16. Compliance with shellstock tags, condition, display	
14b. Proper warewashing and sanitizing procedures				17. Compliance with Gulf oyster regulations	
FOOD FROM APPROVED SOURCES				CONFORMANCE WITH APPROVED PROCEDURES	
15. Food obtained from approved source				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	
16. Compliance with shellstock tags, condition, display				CONSUMER ADVISORY	
17. Compliance with Gulf oyster regulations				19. Raw, undercooked, and confectionary containing alcohol foods	
CONFORMANCE WITH APPROVED PROCEDURES				HIGHLY SUSCEPTIBLE POPULATIONS	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				20. Licensed health care facilities/public & private schools; prohibited foods not offered	
CONSUMER ADVISORY				WATER/HOT WATER	
19. Raw, undercooked, and confectionary containing alcohol foods				21. Adequate hot & cold water provided	
HIGHLY SUSCEPTIBLE POPULATIONS				LIQUID WASTE DISPOSAL	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				22. Sewage and wastewater properly disposed	
WATER/HOT WATER				VERMIN	
21. Adequate hot & cold water provided				23. No rodents, insects, birds, or animals	
LIQUID WASTE DISPOSAL				COMPLIANCE & ENFORCEMENT	
22. Sewage and wastewater properly disposed				48. Plan Review	
VERMIN				49. Permits Available	
23. No rodents, insects, birds, or animals				50. Impoundment	
				51. Permit Suspension	
				52. Other	

Permit expires 9/2018

Owner/Operator: M. D.

REHS: KM.A



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 4.16.18
 Page 2 of 3

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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Cooked chicken (92°F-94°F) and beef (93°F-96°F) out of temperature in steam table. Reported chicken and beef cooked early in morning and placed in turned-off steam table for 60-90 minutes. Okay to cook food early but it must be maintained at 135°F or above in fully operational steam table.
 Note: Chicken and beef voluntarily discarded during inspection.
 Uncooked beef 62°F sitting on drainboard at room temperature. Reported facility "just getting ready" to cook. Keep potentially hazardous in refrigerator until actually ready to cook to maintain at required temperatures of 41°F or below.
 35- Keg refrigerator drip tray draining into container. Drain into available floor sink. Install off floor to be

Owner/Operator Init: M.T.

REHS Init: KMH

