



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Las Brasas
 Address: 1529 Garden Hwy City: Yuba City

Re-inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

- Diced tomatoes at prep refrigerator top section at 33°F;
 - Cooked shrimp at prep refrigerator bottom section at 40°F.
 Continue to monitor temperatures of food in cold-holding.
 Ensure potentially hazardous foods are maintained at
 ≤41°F in cold-holding. No foods out of temperature in
 prep refrigerator. Violation corrected.

- Ground-beef cooling in front of fan. Ground beef at
 -130 - 150°F. When cooling using time-temperature safety
 parameters, ensure food is cooled to ~~70~~ 41°F within 2
 hours from 135°F (be able to report the actual times
 eg. set out at 10:00AM). Then cool to ≤41°F within an
 additional 4 hours inside the walk-in cooler;
 Or, set food into walk-in cooler immediately to cool from
 135°F to ≤41°F within 6 hours total.

(26) Two beef slabs ~~cooling~~/thawing at room temperature.
 Thaw using approved method: under cool running water (≤70°F)
 in refrigerator, in microwave followed by immediate cooking, or as part
 of cooling process.

Owner/Operator Init: RR REHS Init: JR
 Green placard issued.