



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 DEVELOPMENT SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
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Date 8-31-2020
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: El Toro Loco
 Address: 240 Garden Hwy City: Yuba City

Re-inspection

OBSERVATIONS AND CORRECTIVE ACTIONS
- Food handlers washing and drying hands prior to donning gloves. Ensure food handlers continue to wash and dry hands prior to donning gloves, between changing gloves, and as necessary to prevent contamination.
- No foods out of temperature. Continue ensuring foods not in active preparation are stored in walk-in cooler to maintain at $\leq 41^{\circ}\text{F}$ if potentially hazardous (e.g., all meats).
- Sanitizer (chlorine solution) provided at utensil warewashing sink. Use 100 ppm chlorine solution and provide appropriate test strips for monitoring.
- Dividers between different meat types at display case provided.
- Continue to address violations noted on routine inspection and re-inspections.
Green placard issued.

Owner/Operator Init:

REHS Init: JR