County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TACOS COTIJA FOOD TRUCK Owner : LAURA MENDOZA

Site Address : 215 S. MAIN ST Owner Address : PO BOX 594

Facility ID : FA0001507 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0002657 Inspector Phone : Not Specified

License/Permit Number : PT0002875 Program: : 1628 - Food Vehicle Prepared Food

Person in Charge : :

Inspection Date : 5/12/2020 Total Inspection Time : 60 min.
Inspection Number : DA0007626

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Purpose of Inspection : 102 - Routine Inspection

Result : 03 - Minor Violations

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

Corrective Description:

Inspector Comments:

Soap dispenser broken, not on wall, too far away to use. Please get it repaired or replaced immediately.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Potentially hazardous foods shall be held at or below 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Please set up a temperature log for the refrigerator. It is having a hard time keeping temps cool enough. May be time to repair or replace.

Move beans to back of hot holding unit where the temperature is hotter.

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114111)

Corrective Description:

Inspector Comments:

Please thoroughly clean all food contact surfaces including counters and utensils.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

Corrective Description:

Inspector Comments:

5198.rpt rev1 12-12-2014

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: TACOS COTIJA FOOD TRUCK : LAURA MENDOZA **Facility Name** Owner : 215 S. MAIN ST Site Address : PO BOX 594 Owner Address Wiping cloths in unit very dirty.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Overall Inspection Comments			
•	ruck needs to be thoroughly cleaned ar	nd refrigerator log maintained. If refrigerator ca	nnot hold temperature it
needs to be repaired or replaced. N	open bags in refrigerator. Please see o	other violation notes in report. Thank you.	
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