

Std #17

ESTABLISHMENT NAME: Arriba Tortilla OPERATOR'S NAME: Arriba Tortilla LLC
Address: TV/C Main St., E. Aurora County: Eric Zip Code: 14052

Facility <u>LMOO-8Y2K RB</u>	Time Begin	Time End	Capacity
Office Code <u>14</u>	Operation ID:	Month <u>09</u>	Day <u>15</u>
		Year <u>12</u>	HCS ID <u>M N C 01</u>
		Date of Service	Service Time Hours: <u> </u> Minutes: <u> </u>

Service Type: INSPECTION REINSPECTION PRE-OPERATIONAL HACCP ONLY COMPLAINT FIELD VISIT INCIDENT ILLNESS

Number of Red Violations Found <u>03</u>	Total Red Violations Not Corrected <u>00</u>	Number of Blue Violations Found <u>01</u>	Reinspection Required <input type="radio"/> Yes <input checked="" type="radio"/> No
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CRITICAL ITEM: These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

- 1 Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4: .5
 - 2 Potentially hazardous food - not of limited preparation 3(b), (c)
 - 3 Potentially hazardous food at improper temperature (45°F - 140°F) 3(b), (c)
 - 4 Potentially hazardous foods are not cooked to 140°F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F 3(c), (e)
 - 5 Toxic items improperly stored or used 4
 - 6 Persons with disease or infection transmitted by food not restricted .16
 - 7 Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16
 - 8 Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods 3(d)
 - 9 Accurate food thermometers not available or used .3(f)
 - 10 Inadequate facilities to maintain temperature 3(c); .4: .15
 - 11 Potable water improperly protected: from an unapproved source 9
 - 12 Improper disposal of sewage and liquid waste 11 (a)
- *THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS

3. pico temp'd at 51°F. CORRECTED - owner re-temperated ice w/ water to rapidly chill to 45°F.

4. chicken temp'd at 136°F. CORRECTED - owner turned up hot ladder so chicken temps at 140°F or above.

9. no food thermometers ranging 0-220 CORRECTED - thermometer borrowed to

SANITATION and MAINTENANCE ITEMS: These items relate to maintenance of food service operations and cleanliness

- 13 Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10: .15
- 14 Food workers with inadequate personal cleanliness 1
- 15 Surfaces not easily cleanable, not clean and sanitized 6; .7
- 16 Single service articles not protected; reused .6(d)
- 17 Hand washing facilities inadequate .8: .12: .16
- 18 Accurate thermometer not available in hot and cold food storage facilities .4
- 19 Floors, walls, ceiling, lighting inadequate .6(e); .13: .14
- 20 Insects not controlled .14(a), (b), (c)
- 21 Food operation areas not separate from living and sleeping quarters. 16
- 22 Trash disposal inadequate .11 (b)
- 23 Operating without a permit, miscellaneous .17; .19

check temps,

16. ^{box of} single service utensils on ground. CORRECTED - elevated,

Person Inspected and Title (Signature) <u>[Redacted]</u> <i>Owner</i>	Comments: <i>Chicken 136°F beef 170°F pico 51°F</i>
Signature of Inspector <u>[Redacted]</u>	

Kelly M Jones

Sour cream 42°F

