



Date of Inspection: 02/08/20

Facility Name: RICOS MEXICAN FOOD Phone Number: 832 4012 PR ID # 258
 Facility Site Address: 222 E SIERRA City: POACOLA Zip: 96122
 Permit #: 20-225 Exp Date: 10/1/21 Permit Holder: NORMA JUAREZ Type of Inspection: SPECIAL

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	N/O-N/A		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					
X		1. Demonstration of knowledge; food safety certification	/	/	
		Food Safety Cert Name: <u>NORMA JUAREZ</u> Exp. Date: <u>1/8/22</u>			
		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X	/	3. Communicable disease; reporting, restrictions & exclusions			
X		4. No discharge from eyes, nose, and mouth			
X		5. Proper eating, tasting, drinking or tobacco use		/	
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
	/	7. Adequate handwashing facilities supplied & accessible		/	X
TIME AND TEMPERATURE RELATIONSHIPS					
X		8. Proper hot and cold holding temperatures			
	X	9. Time as a public health control; procedures & records			
X		10. Proper cooling methods			
X		11. Proper cooking time & temperatures			
X		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		13. Returned and re-service of food		/	
X	/	14. Food in good condition, safe and unadulterated			
X		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
X	/	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
X	/	17. Takeout, Curbside Pickup, or Delivery Only			
X		18. Social Distancing Implemented		/	
X		19. Face Covering Used		/	
Highly Susceptible Populations					
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
	/	21. Hot and cold water available <u>110°F</u>			X
LIQUID WASTE DISPOSAL					
X	/	22. Sewage and wastewater properly disposed			
VERMIN					
X	/	23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

#7) REPAIR THE NON FUNCTIONAL KITCHEN HANDS WASH HOT WATER VALVE
 #21) INCREASE HOT WATER TEMPERATURE TO 120°F (FOUND AT 110°F)
 - CLEAN THE HOOD OF RESIDUE
 - REMOVE THE STOVE BOWLS AS THEY ARE NOT SMOOTH AND EASILY CLEANABLE
 - REPAIR THE WARE WASHER TO PROVIDE 50PPM CL² AT FINAL RINSE

Received by (Print): OWNER'S SON PHOTOGRAPHED INSPECTION REPORT Title: _____
 Email: _____
 Specialist (Print): Rob Robinson Specialist (Signature): _____ Re-inspection Date: _____