

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TACOS N COMPANY		FACILITY ADDRESS 6620 IRVINE CENTER DR, IRVINE, CA 92618	
MAILING ADDRESS 160 VIA LAMPARA RANCHO SANTA MARGARITA, CA 92688		IDENTIFIER None	
C/O - OWNER FRANCISCO HERNANDEZ-HERNANDEZ G FOODS INC		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0023500	RELATED ID PR0023486	SERVICE: F03 - REINSPECTION	INSPECTION DATE 5/8/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE DULCE MARTINEZ 11.16.22	REINSPECTION DATE: 05/27/2019

Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.

OPENING COMMENTS

This reinspection is at the request of Claudio Ruiz (Manager) following a health permit suspension on 5/7/19 due to a cockroach infestation.

On this date, no live or dead cockroaches were observed throughout the facility. All affected areas were cleaned and sanitized. All holes, crack, and crevices were sealed. Majority of the noted violations were observed to be corrected. Continue correcting the noted violations prior to your scheduled your reinspection. See violations noted below.

Pest control receipts were provided dated 05/06/19. Education regarding continued cockroach abatement was discussed.

A 3 week reinspection is scheduled in order to verify the continued abatement.

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE

Inspector Comments: Observed a few fruit flies in the ware wash station and in the customer area. Use an approved method to eliminate the fruit flies. Maintain the facility free of food infesting insects.

Violation Description: Each food facility shall be kept free of insects, birds, animals, or vermin: rodents (rats, mice), cockroaches, flies. (114259, 114259.1, 114259.4, 114259.5)

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: There was a leak found under the soda machines being being contained with a pan. Repair the leak to prevent water collecting.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

SIGNATURE(S) OF ACKNOWLEDGEMENT

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochalthinfo.com/eh/>.



NAME: C. Ruiz
TITLE: Manager



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Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

E COSTLOW
ENVIRONMENTAL HEALTH SPECIALIST
(714) 714-2736
ECostlow@ochca.com

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food/product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit ocfoodinfo.com or wastenotoc.org.

REINSPECTION FEES:

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.