

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 : LIRA'S TACOS	Owner : LIRAS TACOS
Site Address : 1905 SOLANO ST	Owner Address : 1559 HERBERT AVE
Facility ID : FA0000578	Inspector : EE0000005 - Tia Branton
Record ID : PR0000196	Inspector Phone : (530) 527-8020
License/Permit Number : 2170-16F-1	Program: : 1628 - Food Vehicle Prepared Food
Person in Charge :	:
Inspection Date : 11/15/2019	Total Inspection Time : 60 min.
Inspection Number : DA0007289	Result : 04 - Major Violations
Purpose of Inspection : 102 - Routine Inspection	

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

### Inspection Violations

#### FOOD TRAINING - 16 1

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

*Corrective Description:*

*Inspector Comments:*

Must show proof of food handler training.

#### ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

*Corrective Description:*

*Inspector Comments:*

Must have letter from "commissary" showing permission to store food/prep food/and cook food.

#### ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

*Corrective Description:*

*Inspector Comments:*

ANSUL system very very dirty. So are window screens

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

If refrigeration units cannot hold 41 degrees F at all time...Mobile unit will be closed down.

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**Overall Inspection Comments**

*Tia Branton*

Received By:

Date

Tia Branton

Date