



A Tradition of Stewardship
A Commitment to Service

FOOD FACILITY INSPECTION REPORT

Napa County Department of Environmental Management

1195 Third Street, Suite 101 • Napa, CA 94559 • Phone (707) 253-4471 • Fax (707) 253-4545

www.co.napa.ca.us

Facility Name: R-RANCH AT THE LAKE Facility No.: 1178 Date: 06/25/2010 Time In: 11:00 AM

Address: 1962 CAPELL VALLEY RD NAPA, CA 94558 Owner: Paul Adams - Operations Mgr.

Person in Charge: Alvaro Delgado

Certified Person: Alvaro Delgado

Exp.: 03/07/2012

Inspection Type: Routine

In = In compliance Out = Out of compliance N/O = Not Observed N/A = Not applicable
COS = Corrected on-site R = Repeat PTS = Points

INSPECTION CATEGORY	COMPLIANCE VIOLATIONS/PTS				Type	PTS	INSPECTION CATEGORY	COMPLIANCE VIOLATIONS/PTS			
	In	Out	N/O	N/A				In	Out	Type	PTS
A. DEMONSTRATION OF KNOWLEDGE							L. VERMIN				
1. Demonstration of knowledge; food safety certification; employee training	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			23. No rodents, insects, birds, or animals	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
B. EMPLOYEE HEALTH & HYGIENIC PRACTICES							M. SUPERVISION				
2. Communicable disease; reporting, restrictions & exclusions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			24. Person in charge present and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
3. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			N. PERSONAL CLEANLINESS				
4. Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			25. Personal cleanliness and hair restraints	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
C. PREVENTING CONTAMINATION BY HANDS							O. GENERAL FOOD SAFETY REQUIREMENTS				
5. Hands clean and properly washed; gloves used properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			26. Approved thawing methods used, frozen food	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
6. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			27. Food separated and protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>		1
D. TIME AND TEMPERATURE RELATIONSHIPS							28. Washing fruits and vegetables	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		4	29. Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
8. Time as a public health control; procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			FOOD STORAGE/DISPLAY/SERVICE				
9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			30. Food storage; food storage containers identified	<input type="checkbox"/>	<input checked="" type="checkbox"/>		1
10. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			31. Consumer self service	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			32. Food properly labeled & honestly presented	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							EQUIPMENT/UTENSILS/LINENS				
							33. Nonfood-contact surfaces clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							34. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>		1
							35. Equipment/Utensils - approved; installed; clean; good repair; capacity	<input type="checkbox"/>	<input checked="" type="checkbox"/>		1
							36. Equipment, utensils and linens: storage and use	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							37. Vending machines	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							39. Thermometers provided and accurate	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							40. Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							PHYSICAL FACILITIES				
							41. Plumbing; proper backflow devices	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							42. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
							43. Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

E. PROTECTION FROM CONTAMINATION

	In	Out	N/O	N/A	Type	PTS
12. Returned and reservice of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
13. Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		2

F. FOOD FROM APPROVED SOURCES

	In	Out	N/O	N/A	Type	PTS
15. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

G. CONFORMANCE WITH APPROVED PROCEDURES

	In	Out	N/O	N/A	Type	PTS
18. Compliance with variance, specialized process, & HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

H. CONSUMER ADVISORY

	In	Out	N/O	N/A	Type	PTS
19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

I. HIGHLY SUSCEPTIBLE POPULATIONS

	In	Out	N/O	N/A	Type	PTS
20. Licensed health care facilities/public & private schools: prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

J. WATER/HOT WATER

	In	Out	N/O	N/A	Type	PTS
21. Hot and cold water available	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

K. LIQUID WASTE DISPOSAL

	In	Out	N/O	N/A	Type	PTS
22. Sewage and wastewater properly disposed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

44. Premises; personal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES

	In	Out	Type	PTS
45. Floors, walls and ceilings: built, maintained, and clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

46. No unapproved private homes / living or sleeping quarters SIGNS/ REQUIREMENTS

	In	Out	Type	PTS
47. Signs posted; last inspection report available	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

COMPLIANCE AND ENFORCEMENT

	In	Out	Type	PTS
48. Plan Review	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

49. Permits Available	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
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50. Impoundment	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
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51. Permit Suspension	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
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TEMPERATURE CONTROL - Documentation required for all facilities with PHF

No PHF

Type of Food Temp (°F) Violation Discarded Process/Holding Location

OBSERVATIONS AND CORRECTIVE ACTIONS

7 - **Observation:** Salsas in an ineffective ice bath found with an internal temperature of 47F. Assure that as much ice as possible and then water is added to keep ice bath level above food level.
Code Section: 113996
Correct By: 06/28/2010

Corrective Action: Maintain all potentially hazardous foods (PHF) either 41°F or less or 135°F or greater. Raw shell eggs, live shellfish, and salad bars may be held at or below 41°F.

- 7 - **Observation:** Three small packages of chorizo in the 4 drawer refrigeration unit below the cooking equipment found with an internal temperature of 45F.
Code Section: 114037
Correct By: 06/28/2010
Corrective Action: Maintain all potentially hazardous foods (PHF) either 41°F or less or 135°F or greater. Raw shell eggs, live shellfish, and salad bars may be held at or below 41°F.
- 14 - **Observation:** Dishwashing procedure is performed without a clear water rinse in between washing and sanitizing steps. Change procedure to include a clear water rinse in between washing and sanitizing.
Code Section: 114099.6
Correct By: 06/28/2010
Corrective Action: Clean and sanitize food contact surfaces and utensils after becoming contaminated or at least once every 4 hours; handle and store equipment to prevent contamination.
- 27 - **Observation:** Salsa bar sneeze guard is located too high to offer food protection. Adjust sneeze guard to protect salsa bar, or move to another location with protection.
Code Section: 114077
Correct By: 06/28/2010
- 30 - **Observation:** Soda boxes and bottled beverages are stored in a back storage area that is unapproved for food storage.
Code Section: 114047
Correct By: 06/28/2010
Corrective Action: Provide clean, adequate area for food storage.
- 34 - **Observation:** Warewashing sinks found in use plugged with pieces of clear plastic film. Provide plugs for the warewashing sink.
Code Section: 114103
Correct By: 06/28/2010
- 35 - **Observation:** Kenmore microwave found in use is residential grade. Replace with a commercial grade microwave.
Code Section: 114130
Correct By: 06/28/2010
Corrective Action: Remove unapproved equipment from facility; obtain approval for any new or replaced equipment prior to purchasing/installing. Equipment must meet ANSI Sanitation Standards.

Additional Comments: Facility is using margarine and shortening with greater than 0.5g of trans fat per serving for spreads and frying. Discontinue use of these trans fats for these procedures. Inspector and Operator unable to sign.

This is a NOTICE TO COMPLY. The required corrective action is described above. The governing laws are the California Health and Safety Code, Division 104, Part 7, RETAIL FOOD Chapters 1-13, otherwise known as the California Retail Food Code (Cal Code). The Napa County Department of Environmental Management may re-inspect the facility at any time to verify compliance with this Notice to Comply. Disputes to this inspection report must be made in writing within five (5) days of the signature date. Until such time as a decision is made regarding such a dispute, the contents of this report and the grade shall remain in effect. Please note that the Department uses a point system to grade facilities based on the number of points lost. 1-10 points deducted equals A; 11-20 points deducted equals B; 21-30 points equals C; greater than 30 points deducted equals a failed score (F), which necessitates immediate action and subjects the facility to additional inspections and/or legal actions to ensure the protection of the public health and safety. Facilities receiving two consecutive scores greater than 20 are subject to a re-inspection fee.

Major violations are those with a point value of 6 and minor violations are those with a point value of 2 or less. If, upon review by the Department, any errors are found that result in fewer points being deducted, the Department will make the correction and provide a copy of the corrected report to the facility owner/operator. The inspection report will be posted to the Internet no sooner than one County business day after the inspection is completed.

Total Points Deducted:

10

Grade for this inspection:

A

Inspected
By:

Brittany Urquhart

Facility
Representative:

Alvaro Delgado