

**TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <i>R. Liberto's Taco Shop</i>	DATE <i>8-22-2025</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Obtain by →</i>	EXP <i>Sept. 22nd 2025</i>
	CORRECT MINOR VIOLATIONS BY:

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification 9/18/2014			✓		✓		12. Proper procedures followed for returned and re-service of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
✓		✓	2. Communicable disease; reporting, restrictions & exclusions				✓			14. Food obtained from approved source				
✓			3. No discharge from eyes, nose, and mouth				✓			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
			4. Proper eating, tasting, drinking or tobacco use				✓			16. Compliance with Gulf Oyster Regulations				
			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES				
			6. Adequate handwashing facilities supplied & accessible	✓						17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
TIME AND TEMPERATURE RELATIONSHIPS										18. Consumer advisory provided for raw or undercooked foods				
✓			7. Proper hot and cold holding temperatures			✓				20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
✓			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER				
✓			9. Proper cooling methods							21. Hot and cold water available Temp				
✓			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL				
✓			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
<i>39.8, 37.3, 39.9 → Salad Bar 66.4 → Fridge by Salad Bar 38.7, 72, 77.3, 14.2, 40.1, 16.1 145.4, 145.8, 44.2 → Upper Deli Case, 40.5, 23.2 Choline Sign</i>														
			SUPERVISION /PERSONAL CLEANLINESS								VERMIN			
			25. Person in charge present and performs duties							39.. Adequate ventilation and lighting; designated areas, use			OUT	
			26. Personal cleanliness and hair restraints							40. Thermometers provided and accurate				
GENERAL FOOD SAFETY REQUIREMENTS											41. Wiping cloths: properly used and stored		X	
			27. Approved thawing methods used, frozen food maintained frozen.							PHYSICAL FACILITIES				
			28. Food separated and protected							42. Plumbing: Plumbing in good repair, proper backflow devices				
			29. Fruits and vegetables washed as required.							43. Garbage and refuse properly disposed; facilities maintained				
			30. Toxic substances properly identified, stored, used							44. Toilet facilities: properly constructed, supplied, cleaned				
FOOD STORAGE/ DISPLAY/ SERVICE											45. Premises; personal/cleaning items; vermin-proofing			
			31. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES				
			32. Consumer self-service facilities properly constructed and maintained							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			33. Food properly labeled & honestly presented							47. No unapproved private homes/ living or sleeping quarters				
EQUIPMENT/ UTENSILS/ LINENS											SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			34. Nonfood contact surfaces clean and in good repair.							48. Signs posted; last inspection report available				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Plan review required for new or remodel construction				
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				50. Permits Available				
			37. Equipment, utensils and linens: Properly stored and used							51. Impoundment of unsanitary equipment or food				
			38. Vending machines							52. Permit Suspension				
										53. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS: *Only 2 employees, Josie Ibanez has food handler, other doesn't. All employees must obtain a Food Handler's Certificate within 30 days, by Sept. 22nd and we need ~~at least~~ at least 1 Food Manager Certificate holder who is on-site, obtain within 30 days, by Sept. 22nd. Make sure employees are following proper handwashing*

Reinspection fees will be charged for all subsequent reinspection unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.
□

**TRINITY COUNTY
ENVIRONMENTAL HEALTH
61 AIRPORT RD
P.O. BOX 476
WEAVERVILLE, CA 96093
(530) 623-1459**

R.E.H.S. *M A N*
RECEIVED BY: *[Signature]*
Page 1 of 2

DBA/NAME <i>Raliberto's</i>	DATE <i>8-22-2023</i>
Food Safety Cert Name:	Exp. Date:
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

Procedures and wearing gloves when handling Ready to Eat foods,
~~when foods when~~

When to wash hands: - Before preparing food

- After touching hands to any body part that wasn't washed
- After using restroom
- After coughing, sneezing, using a tissue, Smoking, eating, or drinking
- After handling soiled equipment
- During Food prep when swapping between tasks
- When moving between handling raw food and ready to eat food.
- Right before you put gloves on.
- Before serving food or handling table wear and serving utensils
- After any activity that could contaminate hands.

• Keep Deli case closed when not in use to keep temps down.

• Throw out all potentially hazardous foods from fridge near salsa bar ✓

• Make sure to keep abundant paper towels in handwashing area.

• Non Commercial refrigeration is still in use, need to replace with proper equipment. Alert our Department before any purchases are made. ~~in order to~~

~~Before~~
 • Make sure to place any hand towels used in a Sani bucket to prevent bacterial growth.

• Make sure to wear gloves when handling ready to eat food

* 

* 