



RETAIL FOOD FACILITY RE-PLACARDING INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520
(925) 608-5500 FAX (925) 608-5502 (www.cchealth.org/eh)



DBA/Name: MARIACHI MEXICAN GRILL	Risk Category: 3	Date: 06/02/2023
Address: 2054 TREAT BLVD B	City/Zip: WALNUT CREEK, 94596	Program Record #: PR0011191
Owner/Operator: BARAJAS, RAUL	Person in Charge: Raul Barajas	Phone #: 9259339500
Current Health Permit: [*]Yes []No	Program Element: 0606	Service: 202
	Time In: 9:50 am	Time Out: 1:20 pm
		Comply-by Date (On/Before):
Food Safety Certified Person: Raul Barajas	Exam Provider: Prometric	Cert #: 2021843
		Date Expired: 9/25/2023

A \$ 199/hr (1hr minimum) fee may be charged for verified complaints, to reopen facilities ordered closed, re-placard inspections or when violations noted during an inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.

CLOSURE

Violation Comments

07. Proper hot and cold holding temperatures

Corrected On Site

Minor

Observations: A) Observed cooked steak and chicken at 45-50F stored inside the 3-door prep refrigerator. Employee stated this food was left out on a cart when transferring from the walk-in refrigerator to this refrigerator when getting ready to open this morning.

-Properly store cold perishable foods at/below 41F.

B) Observed stuffed tortillas at 45F stored in front drawer of the refrigerated drawers below the cook line. (Observed broken refrigeration door gaskets on this unit -- see item #35)

-Properly store cold perishable foods at/below 41F.

Corrective Action:

Potentially hazardous foods shall be held at/below 41°F or at/above 135°F. Raw shell eggs, live unshucked shellfish, sealed pasteurized milk products, salad bars & serving lines held for 12 hours or less shall be held at/below 45°F (113982a3, 113996, 113998, 114035c, 114037).

09. Proper cooling methods

Corrected On Site

Major

Observations: Observed 2, ~4 gallon containers of cooked pinto beans at 50-54F stored in a deep plastic buckets inside the walk-in refrigerator. Employee stated these beans were cooked and stored in the walk-in refrigerator since last night.

-Use rapid cooling methods to properly cool foods from 135-70F within 2 hours and then from 70-41F within 4 hours. The more rapid cooling methods used, the faster the food will cool:

*Use shallow stainless-steel pans large enough to spread food out so it is less than 2 inches deep.

*Use ice, ice bath, and/or ice sticks.

*Cut thick pieces of cooked food into smaller pieces to increase the surface area.

*Stir food during rapid cooling process and/or store on speed rack in shallow stainless steel pans inside walk-in refrigerator uncovered after food is below 70F.

*Monitor food temperatures -- check food temperature at center of container with probe thermometer.

*Adjust thermostat of refrigeration units colder (as required) if foods in the cooling process are stored inside the unit.

*Keep uncovered and in shallow pans until at/below 41F

*Do not cover or seal in plastic until food is at/below 41F.

Review "Safe Ways to Cool" handout: CFF-safe-ways-to-cool-food.pdf (cchealth.org)

Corrected on-site: Employee disposed of ~8 gallons of pinto beans into the garbage.

Corrective Action:

Potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, then from 70°F to 41°F within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath & stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer (114002, 114002.1).



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22. No insects, rodents, birds or animals present

Major

Observations: Multiple live and dead cockroaches at various life stages and egg casings were observed in facility today:

~5+ live and 25+ dead cockroaches observed in kitchen on glue board (dated 5/25/23) on floor between the food preparation sink and work table in the back kitchen.

1 live and 9 dead cockroaches and egg casing observed on glue board (dated 5/25/23) on floor near walk-in refrigerator.

~8 dead cockroaches observed on floor under 3-compartment ware wash sink.

~3 dead cockroaches on floor left of the ice machine.

1 dead and 1 live cockroach observed in tin can located on floor below worktable located right of the cook line.

1 live adult cockroach observed on floor between the food prep sink and the reach-in freezer.

~80+ live and dead cockroaches in various life stages on 3 glue boards located near hot water heater.

Facility is hereby ordered to Close and remain Closed; cease and desist all food preparation; and eliminate the cockroach infestation including completion of the following:

1. Clean up cockroaches and associated debris and sanitize the affected area.
2. Eradicate any live cockroaches.
3. Eliminate cockroach harborage.
4. Eliminate food and water sources (e.g., clean the facility; repair all plumbing leaks and clogged floor drains).
5. Properly store items in the business (e.g., store food and supplies at least 6 inches above floor in sealed containers; do not re-use cardboard boxes or milk crates to store supplies and foods).
6. Properly store and dispose of wastes and contaminated foods.
7. Hire the services of a license pest control operator to inspect and eliminate the cockroach infestation.
8. Provide a report from a licensed pest control company to confirm the infestation has been eliminated.
9. After the cockroach infestation has been eliminated, thoroughly clean and sanitize all food contact surfaces prior to contacting this Office for a re-inspection appointment.

See General Inspection Observations at end of this report regarding Closure requirements.

Note: Employee stated pest control serviced facility on 5/25/23 but was not able to provide copies of recent pest control reports. Property management company (Countrywood Shopping Center) contacted this Division during inspection and stated they would send current reports on Monday, 6/5/23. Employee contacted licensed pest control operator to report findings and request inspection and service for today. Provide copies of current pest control inspection and service reports of the facility and via email to amy.leech@cchealth.org and/or at re-inspection appointment. Licensed pest control operator stopped by during this inspection to complete inspection of findings and schedule services.

Facility will require cleaning, additional pest control inspection/service as required; and adequate contact time to eliminate the cockroach infestation before cleaning/sanitizing all food contact surfaces and scheduling a re-inspection appointment prior to re-opening.

Corrective Action:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches & flies. No live animal shall be kept or allowed in a food facility with the exception of a patrol/service animal & animals for consumption (114259.1, 114259.4, 114259.5).

29. Toxic substances properly identified, stored and used

Observations: Observed black/red MaxForce roach bait installed on wall in kitchen. Pest control operator advised they did not install this bait.

-Remove all residential bait from facility.

-Have license pest control operator inspect and service for vermin.



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Corrective Action:

Only those insecticides, rodenticides, & other pesticides that are necessary & specifically approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, & cleaning compounds shall be stored separate from food, utensils, packing material, & food contact surfaces(114141, 114254-114254.3).

35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators)

Observations: A) Observed excessive buildup of debris on substandard wood shelving located left of the cook line.

-Remove all buildup of grease and food debris and seal up cracks and crevices that provide cockroach harborage.

-Replace substandard shelving with ANSI/NSF approved shelving to facilitate cleaning and eliminate cockroach harborage in this area.

B) Observed buildup of grease and food debris on equipment throughout facility including cook line.

-Remove all buildup of grease and food debris from all equipment.

C) Observed inoperable ice machine and buildup of water under ice machine.

-Remove inoperable equipment from this facility.

-Repair/replace the ice machine and eliminate all leaks.

D) Observed food stored above 41F and broken refrigeration door gaskets at the refrigerated drawer unit located below the cook line.

-Adjust/repair this refrigerator so that cold perishable foods are stored at/below 41F.

-Replace broken door gaskets.

Corrective Action:

All utensils & equipment shall be fully operative & in good repair. All utensils & equipment shall be approved, installed properly & meet applicable standards. Food prep sink shall be provided, properly installed, kept clean & clear at all times (114130, 114130.1-114130.5, 114132, 114133, 114137, 114139, 114153, 114163-114169, 114175, 114177, 114180, 114182).

40. Plumbing; fixtures, back flow devices, drainage

Observations: A) Observed water on floor below ice machine.

-Investigate cause and repair any leaks.

B) Observed water on floor below the 3-compartment ware wash sink. Observed water leaking from spray station when turned on.

-Investigate cause of standing water under floor sink and repair any leaks including leak at spray station.

Corrective Action:

All plumbing & plumbing fixtures shall be installed in compliance with local plumbing codes & ordinances, shall be maintained to prevent contamination, shall be kept clean, fully operative & in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored & used for no other purpose. Potable water supply shall be protected with backflow or back siphonage protection devices, &/or indirect connections/air gaps, as required by applicable plumbing codes (113715, 114190-114193.1, 114269).

44. Floors, walls and ceiling: built, maintained and clean



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Observations: A) Observed buildup of grease and debris on floors behind and under equipment including at the cook line.

-Remove all buildup of grease and debris from floors throughout the facility.

B) Observed holes and gaps in walls behind ice machine and near hot water heater.

-After pest control completes inspection and service, properly repair all holes and seal up gaps/crevices in an approved manner in walls and floors.

C) Observed buildup of water on floors behind/under the ice machine and under the 3-compartment ware wash sink.

-Maintain floors clean and dry to prevent vermin harborage.

Corrective Action:

Floors/walls/ceilings surfaces, other than customer service area, shall be constructed of durable, smooth, nonabsorbent, easily cleanable materials & shall be kept clean & in good repair. Approved base coving shall be provided in all areas, except for customer areas & areas where food is stored in its original unopened packaged or containers (114257, 114266, 114268, 114268.1, 114269, 114271, 114272).



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General Inspection Observations

Re-Placarding Inspection conducted today following 5/19/23 Routine Inspection.

Multiple live and dead cockroaches at various life stages and egg casings were observed in facility today:

- ~5+ live and 25+ dead cockroaches observed in kitchen on glue board (dated 5/25/23) on floor between the food preparation sink and work table in the back kitchen.
- 1 live and 9 dead cockroaches and egg casing observed on glue board (dated 5/25/23) on floor near walk-in refrigerator.
- ~8 dead cockroaches observed on floor under 3-compartment ware wash sink.
- ~3 dead cockroaches on floor left of the ice machine.
- 1 dead and 1 live cockroach observed in tin can located on floor below worktable located right of the cook line.
- 1 live adult cockroach observed on floor between the food prep sink and the reach-in freezer.
- ~80+ live and dead cockroaches in various life stages on 3 glue boards located near hot water heater.

Facility is hereby ordered to CLOSE and remain Closed; CEASE AND DESIST ALL FOOD PREPARATION; and ELIMINATE THE COCKROACH INFESTATION including completion of the following:

1. Clean up cockroaches and associated debris and sanitize the affected area.
2. Eradicate any live cockroaches.
3. Eliminate cockroach harborage.
4. Eliminate food and water sources (e.g., clean the facility; repair all plumbing leaks and clogged floor drains).
5. Properly store items in the business (e.g., store food and supplies at least 6 inches above floor in sealed containers; do not re-use cardboard boxes or milk crates to store supplies and foods).
6. Properly store and dispose of wastes and contaminated foods.
7. Hire the services of a license pest control operator to inspect and eliminate the cockroach infestation.
8. Provide a report from a licensed pest control company to confirm the infestation has been eliminated.
9. After the cockroach infestation has been eliminated, thoroughly clean and sanitize all food contact surfaces prior to contacting this Office for a re-inspection appointment.

A Red Placard (Closed) was posted with tamper proof tape adjacent to front door of business -- penalties will be charged if the placard is tampered with or removed. A Closure Notice was issued and reviewed with person-in-charge at time of inspection.

Contact this Office at 925-608-5500 AND Amy Leech at 925-608-5552 when violations have been corrected and to schedule a re-inspection appointment.

The Re-inspection after a Red (Closed) Placard is issued will be invoiced at \$199/hour during normal business hours and \$266/hour after normal work hours.

Print a copy of the inspection report and keep in the facility.

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
hot water/3-compartment ware wash sink with chlorine sanitizer available	128.0 F	cooked steak/walk-in refrigerator	39.0 F		
refried beans/1-door hot holding cabinet	162.0 F	beans, rice, meat/steam table above	135.0 F		
diced tomato/3-door prep refrigerator - opposite cook line at/below	41.0 F				



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Specialist: AMY LEECH Phone: (925) 608-5552

Received by:

Raul Barajas

Captured: 6/2/2023 1:04:57PM

CLOSURE DIRECTIVE

As authorized by the California Health and Safety Code (CHSC) Sections 114405, 114409, and 114411, the above referenced food facility is hereby ordered cease and desist operation(s), effective immediately.

Violation(s) which constitute an immediate danger to public health or safety have been observed. As a result, the permit to operate is being temporarily suspended, and this facility is ordered to remain closed until written authorization to reopen and resume operations has been granted by an authorized representative of Contra Costa Environmental Health (CCEH).

As specified in CHSC Section 114405, you have the right to a hearing to show cause why the permit suspension is not warranted. If a hearing is desired, a written request for the hearing must be made by you within 15 calendar days after receipt of this notice. A failure to request a hearing within 15 days of the receipt of this notice shall be deemed a waiver of the right to a hearing. If you request a hearing, the hearing will be scheduled within 15 calendar days of CCEH's receipt of the request, and you will be notified in writing of the hearing date. When circumstances warrant, the hearing officer may order a hearing at any reasonable time within this 15-day period to expedite the permit suspension or revocation process.

Please contact your inspector (925) 608-5552 or the CCEH office at (925) 608-5500 to request a re-inspection when you feel the violation(s) necessitating abatement have been adequately addressed.



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Before requesting an Environmental Health reinspection, the following items must be completed:

1. Provide a report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated. It is highly recommend that the report indicate that no live vermin have been observed after treatment.
2. Eradicate all live rodents and insects from the facility.
3. Remove all droppings, dead insects, rodents, rodent rub marks
4. Clean and sanitize the affected area(s) and equipment.
5. Dispose of all food items that have been adulterated/contaminated.
6. Seal holes (e.g., in walls and ceilings, repair cove base) and entryways (e.g., weather-stripping around doors); keep exterior doors closed; screen openable windows.
7. Eliminate harborage inside and outside of the facility (e.g., remove junk, cast-offs, contributory vegetation, etc.).
8. Eliminate food and water sources inside and outside the facility (e.g., clean the facility and maintain a clean condition) and repair any water leaks.
9. Properly store items (e.g., at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
10. Properly store and dispose of garbage and other wastes (e.g., bag wastes, keep dumpster lids closed, frequent removal).

*** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with a pest control company for guidance on eliminating harborage, entryways, and food/water sources.

After all applicable corrections are completed, contact the Environmental Health Division for a reinspection appointment. Environmental Health will require verification that these items have been completed before the facility is authorized to resume business or operation. This facility is not to reopen until written authorization is provided by Environmental Health that the suspended health permit has been reinstated.



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Operator Advisory for Food Donations:

California state food law allows for the donation of surplus foods that are still fit for human consumption. Donating surplus wholesome food instead of throwing it in the trash can feed hungry people, save space in our landfills, and prevent the emission of harmful greenhouse gases. The California Good Samaritan Food Donation Act (AB 1219) and the Federal Bill Emerson Good Samaritan Food Donation Act provides liability protections for businesses that make good faith donations of surplus food. Please see the links below for more information:

California Good Samaritan Food Donation Act (AB 1219)

https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201720180AB1219

Federal Bill Emerson Good Samaritan Food Donation Act

<https://www.congress.gov/congressional-report/104th-congress/house-report/661/1>

General Food Donation Information

<https://cchealth.org/eh/food/donation.php>

Please assist us in improving our customer service by completing a short survey: <https://forms.office.com/g/tDJ77GPgQa>

