



Date:	03/18/2024
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ESTABLISHMENT NAME: JIMBOY'S TACOS

Permit Holder: ROPER FOOD SERVICE INC

Address: 7300 Laguna Blvd Ste 6

City Elk Grove

Zip Code 95758

Phone (916) 683-2233

FA FA0032492	PR PR0066203	Type of Inspection INSPECTION
Program Identifier		

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Major

Observed beef and chicken taquito inserts on cold top refrigerator next to fryer measured between 53F - 55F. Operator relocated it to reach-in refrigerator. Corrected.

Minor

Observed shredded cheeses insert on cold top refrigerator next to fryer measured 47F. Ensure food item maintain at 41F or below. Correct today.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Missing toilet for 1 of 2 restrooms. Corrected at time of inspection.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

9.COOLING METHODS

Observations: Observed multiple cooked rice and cooked beans containers on counter without ice measured between 113F - 155F. Operator prepared ice bath at time of inspection. Corrected.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done 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)

49. PERMIT REQUIREMENTS

Observations: Missing Health permit. Correct within 30 days.

<REPEAT VIOLATION>



