FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL #31651 COTTI FOODS CORPORATION
BUSINESS PHONE: (949) 858-9191
RECORD ID#: PR0009756
DATE: October 13, 2022

FACILITY SITE ADDRESS: 2021 WHITLEY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: PETER CAPRIOTTI
CERTIFIED FOOD MANAGER: BERTHA LOPEZ
EXP DATE: 7/9/2022
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed syrup build up on the soda machine next to the drive through window. Additionally syrup build up was observed underneath and adjacent to the unit.

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was well maintained, clean, and placed six inches above the ground.

All hot holding units were functioning properly well above 135F.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Sanitizer buckets were at 200 ppm (ammonium).

Overall this facility was observed in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☑ No: ☑
Reinspection Date (on or after): N/A
☐ Potential Food Safety All Star:

Received By: SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>TACO BELL #31651 COTTI FOODS CORPORATION</td>
<td>(949) 858-9191</td>
<td>PR0009756</td>
<td>August 17, 2021</td>
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<tbody>
<tr>
<td>PETER CAPRIOTTI</td>
<td>BERTHA LOPEZ</td>
<td>7/9/2022</td>
<td>Paven Batth</td>
</tr>
</tbody>
</table>

Violation: None Noted

General Comments:

Sanitation: 200 ppm of QAT sanitizer was measured in the three-compartment sink.
Temperature Control: Cold holding temperatures were noted below 41°F. Hot holding temperatures were measured above 135°F.

Handwashing Facilities: Handwashing sink was maintain stocked (i.e., soap and paper towels) and hot water was available.

Vermin Control: Pest control is serviced on a routine basis at this facility.

Personnel: All employees handling food or utensils have obtained proper certifications (i.e., Food Handler Card and Food Safety Manager Certificate) as per California Retail Food Code.

Maintenance & Equipment: Ancillary equipment at this facility was observed to be fully functional.

FAIL

RESULTS OF EVALUATION: □ PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: ☐ No: ☑
Reinspeccion Date (on or after): N/A

Potential Food Safety All Star:

Received By: Paven Batth
Agency Representative

NOTE: This report must be made available to the public on request
# FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** TACO BELL #31651 COTTI FOODS CORPORATION  
**BUSINESS PHONE:** (949) 858-9191  
**RECORD ID#:** PR0009756  
**DATE:** March 10, 2021

**FACILITY SITE ADDRESS:** 2021 WHITLEY AVE  
**CITY:** CORCORAN  
**ZIP CODE:** 93212  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** PETER CAPRIOTTI  
**CERTIFIED FOOD MANAGER:** BERTHA LOPEZ  
**EXP DATE:** 7/9/2022  
**INSPECTOR:** Paven Batth

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**Violation:** None Noted

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**General Comments:**

- **Hand Wash Station and Restroom:** Hand wash station and restroom were fully stocked. Hot and cold water were available as well.
- **Temperature Control:** Proper hot and cold holding temperatures were measured during the inspection. Temperature logs were filled in and up-to-date.
- **Documentation:** Copesan Pest Control completes monthly pest services.
- **California Food Safety Certification:** Regulatory requirements such as certifications for proper food safety (i.e., Food Safety Manager Certification and California Food Handler Card) are obtained by this facility.
- **Sanitation:** Sanitizing bucket and three-compartment sink were measured at 200ppm of quaternary ammonium concentration.

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**RESULTS OF EVALUATION:**  
- [ ] PASS  
- [ ] NEEDS IMPROVEMENT  
- [X] FAIL

**Reinspection Required:**  
- [ ] Yes  
- [X] No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:** [ ]

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**Received By:**

**Agency Representative:** Paven Batth

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**NOTE:** This report must be made available to the public on request