



FOR OFFICE USE ONLY

EMAIL

NAME OF ESTABLISHMENT <i>El Gitano Kitchen</i>		ADDRESS OR LOCATION <i>730 E Fairhaven</i>		CITY <i>Burlington</i>	
MEALS SERVED B L D C O	PURPOSE OF INSPECTION <input type="checkbox"/> Routine <input type="checkbox"/> Illness Investigation <input checked="" type="checkbox"/> Other: <i>Compliance</i>	<input type="checkbox"/> Preoperational <input type="checkbox"/> Temporary	<input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint	ESTABLISHMENT TYPE <i>Commissary/Catering</i>	RISK CATEGORY
MEALS OBSERVED B L D C O	DATE <i>7/12/18</i>	TIME IN <i>11:30A</i>	ELAPSED TIME	TOTAL POINTS <i>NA - Tech Assist/Compliance</i>	REPEAT RED
				REPEAT RED	BLANK BOX
					PHONE

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
	Follow up site visit/inspection specific to compliance issues & violations from May - July 2018 inspection. Matt Kaufman & I met with Adrian Ibarra & Carmen Macias. Garage area is in process of being cleaned out.	
6.	Handwash facilities: Both hand sinks clear & stocked with warm water, soap, paper towels. Corrected. Adrian says they will use both sinks.	
25/	Provide Risk Control Plan - See attached.	
33/	RCP is to have operators address food & equipment storage repeat issues - as well as risks from chemicals. Carmen will provide back to me by 7/26/18. I will review & then follow up with another compliance visit.	
16/	Matt Kaufman photographed containers of cooked	
19/	peppers in liquid stored out ab room temp in	

Comments  
garage at 6/4/18 inspection. Adrian stated that they were disposed. At 7/11/18 inspection Matt photographed ~~some~~ some containers in freezer holding same type of food. Adrian stated containers were re-used & food had not been stored out ab room temp. Due to lack of visual evidence to support this I requested disposal & Adrian disposed the 4 containers in question to garbage - observed.

Person In Charge (Signature) <i>[Signature]</i>	Person In Charge (Print Name) <i>ADRIAN @ IBARRA</i>	Date <i>7/12/18</i>
Regulatory Authority (Signature) <i>Polly Dubhal</i>	Regulatory Authority (Print Name) <i>Polly Dubhal</i>	Follow-up Needed? <input checked="" type="radio"/> Yes <input type="radio"/> No

Red, High Risk Factors	Pts
1 PIC certified by accredited program, or compliance with Code, or correct answers	5
2 Food Worker Cards current for all <b>food workers</b> ; <b>new food</b> workers trained	5
3 Proper ill worker and conditional employee practices; no ill workers present; <b>proper reporting of illness</b>	25
4 Hands <b>washed as required</b>	25
5 <b>Proper</b> barriers used to prevent bare hand contact with ready-to-eat foods	25
6 Adequate handwashing facilities	10
7 Food obtained from <b>approved</b> source	15
8 Water <b>supply</b> , ice from <b>approved</b> source	15
9 <b>Proper washing of fruits and vegetables</b>	10
10 Food in <b>good condition</b> , safe and ( <b>unadulterated</b> ); <b>approved</b> additives	10
11 <b>Proper</b> disposition of returned, <b>previously served</b> , <b>unsafe</b> , or <b>contaminated</b> food	10
12 <b>Proper shellstock ID</b> ; wild mushroom ID; parasite <b>destruction</b> procedures for fish	5
13 Food contact surfaces and utensils used for raw meat thoroughly cleaned <b>and sanitized</b> ; <b>no</b> cross contamination	15
14 Raw meats below <b>or</b> away from ready-to-eat food; species separated	5
15 <b>Proper handling of pooled eggs</b>	5
16 <b>Proper cooling procedures</b>	25
17 <b>Proper hot holding</b> temperatures (5 pts if 130°F to 134°F)	25 (5)
18 <b>Proper cooking</b> time and <b>temperature</b> , <b>proper</b> use of noncontinuous <b>cooking</b>	25
19 <b>No room temperature storage</b> ; <b>proper</b> use of time as a control	25
20 <b>Proper reheating procedures for hot holding</b>	15
21 <b>Proper cold holding</b> temperatures (5 pts if 42°F to 45°F)	10 (5)
22 <b>Accurate thermometer</b> provided and used to evaluate temperature of PHF	5
23 <b>Proper Consumer Advisory</b> posted for raw or undercooked foods	5
24 <b>Pasteurized foods</b> used as required; <b>prohibited foods</b> not offered	10
25 <b>Toxic substances</b> properly identified, stored, used	10
26 <b>Compliance with risk control plan</b> , <b>variance</b> , <b>plan of operation</b> ; <b>valid permit</b> ; <b>approved procedures for noncontinuous cooking</b>	10
27 <b>Variance</b> obtained for specialized processing methods (e.g., ROP)	10

Blue, Low Risk Factors	Pts
28 Food received at proper temperature	5
29 Adequate equipment for temperature control	5
30 <b>Proper thawing</b> methods used	3
31 Food <b>properly</b> labeled d. Identification	5
32 <b>Insects, rodents, animals</b> not present; entrance controlled	5
33 Potential food <b>contamination</b> prevented during delivery, preparation, storage, <b>display</b>	5
34 <b>Wiping cloths</b> <b>properly</b> used, <b>stored</b> ; <b>proper</b> sanitizer	5
35 <b>Employee cleanliness and hygiene</b>	3
36 <b>Proper eating, tasting, drinking, or tobacco</b> use	3
37 <b>In-use utensils</b> <b>properly</b> stored	3
38 <b>Utensils, equipment, linens</b> <b>properly</b> stored, used, handled	3
39 <b>Single-use and single-service</b> articles <b>properly</b> stored, used	3
40 <b>Food</b> and nonfood surfaces <b>properly</b> used and <b>constructed</b> ; cleanable	5
41 Warewashing facilities properly installed, maintained, used; test strips available <b>and</b> used	5
42 Food-contact surfaces <b>maintained, cleaned, sanitized</b>	5
43 Nonfood-contact surfaces maintained and clean	3
44 <b>Plumbing</b> properly sized, installed, and maintained; <b>proper backflow devices</b> , indirect drains; <b>no</b> cross-connections	5
45 Sewage, wastewater properly disposed	5
46 Toilet <b>facilities</b> properly constructed, supplied, cleaned	3
47 Garbage, refuse <b>properly</b> disposed; <b>facilities</b> maintained	3
48 <b>Physical facilities</b> properly installed, maintained, cleaned; <b>unnecessary persons</b> <b>excluded from establishment</b>	2
49 <b>Adequate ventilation, lighting; designated</b> areas used	2
50 <b>Posting of permit</b> ; mobile establishment name easily visible	2

### Abbreviations

BHC	Bare Hand Contact
FWC	Food Worker Card
PHF	Potentially Hazardous Food
PIC	Person in Charge
ROP	Reduced Oxygen Packaging

### References

Chapter 246-215 Washington Administrative Code (WAC)  
 Chapter 246-217 Washington Administrative Code (WAC)  
 Chapter 69.06 Revised Code of Washington (RCW)  
 2009 FDA Food Code  
[www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov) (Website for Food Worker Cards)

### Food Safety Training Requirement

All food workers must have a valid Washington FWC and copies must be available upon request.

**New employees without valid FWCs** must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. Food workers must have a FWC within 14 calendar days of hire.

Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.

### Restrictions/Exclusion and Notification of Ill Food Workers

Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the PIC if they have:

- **Symptoms** including diarrhea, vomiting, or jaundice.
- A diagnosed illness from *Salmonella* Typhi, *Shigella*, Shiga toxin-producing *E. coli*, or hepatitis A.
- A diagnosed illness from Norovirus or any *Salmonella*, if serving a highly susceptible population.
- **Infected**, uncovered wounds.
- **Discharges** from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).
- Sore throat with fever.

The PIC must restrict or exclude food workers with these conditions.

### Notification

The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food.

### Handwashing and Preventing Bare Hand Contact

Handwashing must take at least 20 seconds, and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.

**Bare hand contact with ready-to-eat foods is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.**

### Imminent Health Hazards

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- Foodborne illness outbreak
- Fire
- Flood
- Loss of electricity
- Lack of hot water or loss of water service
- Sewage backup
- Misuse of toxic or poisonous materials
- Any circumstance that may endanger public health

# Risk Control Plan

<b>Establishment Name:</b> El Gitano Kitchen		<b>Type of Facility:</b> Commissary and Catering	
<b>Physical Address:</b> 730 East Fairhaven		<b>Person in Charge:</b> Adrian Ibarra	
<b>City:</b> Burlington	<b>State:</b> WA	<b>Zip:</b> 98233	<b>County:</b> Skagit

1. **Violation observed:** Adequate hand washing facilities - hand wash sinks blocked, warm water not functioning

**Applicable code:** WAC 246-215-05210, 05230, 05255, 05270

**Risk factor to be controlled:** Food workers spreading viral or bacterial disease to ready to eat foods due to inadequate hand washing

**Actions manager will take to address risk:**

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2. **Violation observed:** Proper cooling, refrigeration, and storage of cooked peppers in liquid

**Applicable code:** WAC 246-215--3515, 03520, 03525

**Risk factor to be controlled:** Growth of disease causing bacteria, toxin production, chemical contamination

**Actions to be taken to address risk:**

Observation continued: Large buckets of cooked peppers in liquid were observed in garage area at ambient temp.

Owner stated these containers we for disposal in garbage but these same containers were observed in establishment freezer at 7.11.18 inspection. These containers were discussed at 6.4.18 office conference and were to have been disposed to solid waste.

Provide additional sheet detailing plan for cooking, appropriate cooling, and storage of peppers and all PHF.

3. **Violation observed:** Food and food contact equipment are stored under and around chemicals in unapproved location

**Applicable code:** WAC 246-215-06565, 07200, 7205,

**Risk factor to be controlled:** Contamination of food and food contact equipment by hazardous chemical, dirt, pest feces

**Actions to be taken to address risk:**

Observation cont: Food and food contact equipment continues to be stored within unapproved garage area.

Area is unsanitary is in not approved for any storage of food or food contact equipment outside of closed

clean refrigerator and freezer units adjacent to kitchen wall. Provide plans documenting adequate food and

food contact equipment storage within approved food service kitchen area. Provide plan for cleaning and maintenance or area.

**How will active managerial control be achieved:**

(Who is responsible for the control, what monitoring and record keeping is required, who is responsible for monitoring and completing records, what corrective actions should be taken when deviations are noted, how long is the plan to continue)

**How will the results of implementing the RCP be communicated back to the inspector:**

As the person in charge of the \_\_\_\_\_ located at \_\_\_\_\_, I have voluntarily developed this risk control plan, in consultation with \_\_\_\_\_ and understand the provisions of this plan.

\_\_\_\_\_  
(establishment manager)

\_\_\_\_\_  
(date)

\_\_\_\_\_  
(regulatory official)

\_\_\_\_\_  
(date)

**Food Establishment Inspection Report**



Skagit County Public Health  
 700 South 2nd Street, #301, Mount Vernon, WA 98273  
 Phone: (360) 416-1500 e-mail: EH@co.skagit.wa.us  
 Obtain Food Worker Cards on-line: www.foodworkercard.wa.gov

EMAIL

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DATE <b>07/11/2018</b>	TIME IN <b>8:30</b>	ELAPSED TIME <b>60</b>	TOTAL POINTS <b>25</b>	RED POINTS <b>20</b>	REPEAT RED <b>20</b>	PHONE
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**TEMPERATURE OBSERVATIONS**

Food	Location	Temp (°F)	Food	Location	Temp (°F)

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the time frames specified.

**Violation 06 Adequate handwashing facilities 10 pts - Repeat violation**

Observations: No hot water in West hand wash station, was turned on at wall during inspection, box on top of central hand wash station

Correction needed: Hand wash station must be properly stocked and accessible for use - CDI

By Date: 7/11/18

**Violation 25 Toxic substances properly identified, stored, used 10 pts - Repeat violation**

Observations: Dry wall spray in tub of containers being used for habanero salsa in warehouse area

Correction needed: Chemicals above food and food contact items prohibited.

By Date: 7/11/18

**Violation 33 Potential food contamination prevented during delivery, preparation, storage, display 5 pts**

Observations: Many food contact containers improperly stored and being contaminated in warehouse area

Correction needed: Store food contact items in a clean manner. Dispose of any open or exposed food or food contact items. Syrup bag found in box on floor in warehouse storage.

By Date: 7/16/18

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Potentially Hazardous Food Temperature Compliance Action - According to time and temperature for safety

<input type="checkbox"/> In compliance No action	<input type="checkbox"/> PHF reheated to 165F - List foods: <input type="text"/>	<input type="checkbox"/> PHF cooled to 41F - List foods: <input type="text"/>	<input type="checkbox"/> Observed PHF destruction - List: <input type="text"/>
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Comments  
 Re-inspection triggered by repeated red point violations  
 Invoice for compliance check will be mailed

Printed report  E-mailed report

Person In Charge (Signature)	Person In Charge (Print Name) <b>Adrian Ibarra</b>	Date <b>07/11/2018</b>
Regulatory Authority (Signature)	Regulatory Authority (Print Name) <b>Matt Kaufman</b>	Follow-up Needed? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

Red, High Risk Factors		Pts
1	PIC certified by accredited program, or compliance with Code, or correct answers	5
2	Food Worker Cards current for all food workers; new food workers trained	5
3	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	25
4	Hands washed as required	25
5	Proper barriers used to prevent bare hand contact with ready-to-eat foods	25
6	Adequate handwashing facilities	10
7	Food obtained from approved source	15
8	Water supply, ice from approved source	
9	Proper washing of fruits and vegetables	10
10	Food in good condition, safe and unadulterated; approved additives	10
11	Proper disposition of returned, previously served, unsafe, or contaminated food	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	15
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31	Food properly labeled and identification	5
32	Insects, rodents, animals not present; entrance controlled	5
33	Potential food contamination prevented during delivery, preparation, storage, display	5
34	Wiping cloths properly used, stored; proper sanitizer	5
35	Employee cleanliness and hygiene	3
36	Proper eating, tasting, drinking, or tobacco use	3
37	In-use utensils properly stored	3
38	Utensils, equipment, linens properly stored, used, handled	3
39	Single-use and single-service articles properly stored, used	3
40	Food and nonfood surfaces properly used and constructed; cleanable	5
41	Warewashing facilities properly installed, maintained, used; test strips available and used	5
42	Food-contact surfaces maintained, cleaned, sanitized	5
43	Nonfood-contact surfaces maintained and clean	3
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	5
45	Sewage, wastewater properly disposed	5
46	Toilet facilities properly constructed, supplied, cleaned	3
47	Garbage, refuse properly disposed; facilities maintained	3
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	2
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<ul style="list-style-type: none"> <li>• Foodborne illness outbreak</li> <li>• Fire</li> <li>• Flood</li> <li>• Loss of electricity</li> <li>• Lack of hot water or loss of water service</li> <li>• Sewage backup</li> <li>• Misuse of toxic or poisonous materials</li> <li>• Any circumstance that may endanger public health</li> </ul>