FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of 2

			Phone	(530) 93	4-6102	FAX (53	30) 934-6103				
Name of Facility/ DBA:							Inspection Date:				
Mercardo's Meat Market								11/20/23			
Address:							-	Reinspection Date (on or after):			
560 N. Tehama St								(D. in a section of the first of the first)			
Owner/Permitee:					Phone No.:			(Reinspections are subject to fees) Inspection Time:	Permit Exp	Date:	
Edgar Mercardo								10100AM	r		
Certified Food Handler:						Certificate Expiration Date:					
Julin Mercardo (Certificate expires five years after it											
						Construction/Pre-opening □ Other:					
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)											
Applicable Law CALITORIAN RETAIL TOOK CORE (Calcode), beginning with section 115700, Canjornia treatm and sajety Code (see teverse side of sheet for summary)											
							lation Out = Item	s not in compliance COS =	Corrected		
T		_	Critical Risk Factors for Disease	Maj	Out	COS	24 Dansar in about			Out	COS
In In			nonstration of knowledge nmunicable disease restrictions		X			e present and performs duties iness and hair restraints			
In	N/O		charge of eyes, nose, mouth				26. Approved thaw				
In	N/O		ng, tasting, drinking, tobacco use				27. Food separated				
In	N/O 5. Hands clean & properly washed, glove use 6. Handwashing facilities available		300	-			fruits and vegetables stances properly identified, stored and used				
In In	N/A N/O		per hot and cold food holding temps		<u> </u>			, 31. Self service, 32. Labeled			
	N/A		e as a public health control, records				33. Nonfood contact				
In	N/A N/O	9. Prop	er cooling methods					acilities maintained, test strips			
In N/A N/O 10. Proper cooking time and temps								nsils, approved, clean good repa			
	N/A N/O 2 N/A N/O		eating temperature for hot holding urned and reservice of food		-		37. Vending Machi	, utensils and linens, storage and use			
In	N/A N/O		d safe and unadulterated	The state of				uate ventilation and lighting			
In 1	In N/A N/O 14. Food contact surfaces clean and sanitized							Thermometers provided and accurate			
In.	NIA NIO		d from approved source				40. Wiping cloths properly used and stored				
	N/A N/O		Il stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention 42. Garbage properly disposed; facilities maintained				
In N/A N/O 19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean					
In N/A 20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate					
ZIN S			& cold water. Temp: 95 °F	X			45. Floors, walls and ceilings maintained and clean				
In In	22. Wastewater properly disposed					46. No unapproved living or sleeping quarters 47. Signs posted; Permit & inspection report available					
111	In 23. No rodents, insects, birds, animals						48. Plan Review Required				
No PH	IF []										
°F			Location		°F Food		Food	Location			
40	Milk	ū	2-DOOR Dary co	32							
36	Beef meat corst #1										
DV.	Ex. chukes		met asc 43			11					
										201	
Comments:											
6) Handwesh sink in bakery observed to be used as were wesh'											
Sink cooking utensils were observed / Use Handwash Sink only											
Sink looking utensils were observed. / Use Handwash sink only for HANDWASH, all cooking utensils shall be cleaned in											
15	3 com	Ocrt	- ment sink.	0	•						
-								3			
								1 11			
Danair	Received By: REHS: July Muklo										

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page ____of ____

Name of Faculty / DBA.	Inspection Date:								
Address:									
Owner/Permitee:									
Comments:									
Co) Hardweels sink in most maket - m obser	cod to be dies								
Co) Handwish sink in mout market are observed to be storing chemicals, heavy food debris anoticed as well / Maintain									
all Chemicals in place away from contact of food. Clean									
and maintain handwash sinh.									
6) Water temp noted at 60°F and lacked adequate creater									
pressure Mointon water-temp at 100°F and provide adequate									
water pressures									
1) Food Safety Cert noted to be expired 5/15/23. Please privide a									
new certifilation within Godoy of 11/20/23. 21) Warwesh sink pottered to have water temp at 95°F.									
Watershall be maintained at 120°F at were wich only									
Cease all Food pref, until water's 120° For above.									
in ment Dept.									
Call the Glenn Co Dept of Env Ha	Ith tor								
repropertion to pesume tood prep at this									
530 934 - 6102									
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Received By:	hall								