

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of _____

Name of Facility/ DBA: E1 Original		Inspection Date: 11/21/23	
Address: PO Box 121 Hamilton City CA		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Elia Ruiz	Phone No.:	Inspection Time: 2:00 PM	Permit Exp. Date:
Certified Food Handler:		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

In = In compliance			N/A = Not Applicable			N/O = Not Observed			Maj = Major violation			Out = Items not in compliance			COS = Corrected On Site					
Critical Risk Factors for Disease									Maj	Out	COS									
In				1. Demonstration of knowledge							24. Person in charge present and performs duties						Out	COS		
In				2. Communicable disease restrictions								25. Personal cleanliness and hair restraints								
In	N/O			3. Discharge of eyes, nose, mouth								26. Approved thawing methods used								
In	N/O			4. Eating, tasting, drinking, tobacco use								27. Food separated and protected								
In	N/O			5. Hands clean & properly washed, glove use								28. Washing fruits and vegetables								
In				6. Handwashing facilities available								29. Toxic substances properly identified, stored and used								
In	N/A	N/O		7. Proper hot and cold food holding temps								30. Food storage, 31. Self service, 32. Labeled								
In	N/A			8. Time as a public health control, records								33. Nonfood contact surfaces clean								
In	N/A	N/O		9. Proper cooling methods								34. Warewashing facilities maintained, test strips								
In	N/A	N/O		10. Proper cooking time and temps								35. Equipment, utensils, approved, clean good repair								
In	N/A	N/O		11. Reheating temperature for hot holding								36. Equipment, utensils and linens, storage and use								
In	N/A	N/O		12. Returned and reservice of food								37. Vending Machines								
In				13. Food safe and unadulterated								38. Adequate ventilation and lighting								
In	N/A	N/O		14. Food contact surfaces clean and sanitized								39. Thermometers provided and accurate								
In				15. Food from approved source								40. Wiping cloths properly used and stored								
In	N/A	N/O		16. Shell stock tags, 17. Gulf Oyster regs								41. Plumbing, proper backflow prevention								
In	N/A	N/O		18. Compliance with HACCP plan								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								
In				21. Hot & cold water. Temp: 100 °F								45. Floors, walls and ceilings maintained and clean								
In				22. Wastewater properly disposed								46. No unapproved living or sleeping quarters								
In				23. No rodents, insects, birds, animals								47. Signs posted; Permit & inspection report available								
				24. Plan Review Required																

No PHF <input checked="" type="checkbox"/>																														
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th>°F</th> <th>Food</th> <th>Location</th> <th>°F</th> <th>Food</th> <th>Location</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> </tbody> </table>	°F	Food	Location	°F	Food	Location																								
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Comments:

D) Food Safety Manager Cert. noted to be lacking / obtain in 60 days

Food Cart is approved to operate pending approval from all public agencies.

Received By: **Elia Ruiz** REHS: **Joy B... ..**