

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
 247 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>LA PERLA DEL PACIFICO</u>		Inspection Date: <u>4/10/19</u>	
Address: <u>595 LOS ROBLES AVE, HAMILTON CITY</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ALEJANDRO ORTIZ</u>	Phone No.: <u>826-3644</u>	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>ALEJANDRO ORTIZ</u>		Certificate Expiration Date: <u>4/4/20</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" 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								
	<b>Critical Risk Factors for Disease</b>		Maj	Out	COS		Out	COS
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	1. Demonstration of knowledge				24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	X	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	6. Handwashing facilities available				29. Toxic substances properly identified, stored and used	X	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	X	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	12. Returned and reservice of food				37. Vending Machines		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	15. Food from approved source				40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	16. Shell stock tags <u>17. Gulf Oyster regs</u>	Maj			41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	20. Health care/ School prohibited food				44. Premises clean, vermin proof; <u>personal items separate</u>	X	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	21. Hot & cold water. Temp: <u>120°F</u>				45. Floors, walls and ceilings maintained and clean	X	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
142	REFRIED BEANS	ATOP FOOD WARMER	39	CEVICHE	PREP COOLER
135	RICE	ATOP FOOD WARMER			
30	OYSTERS	ATOP PREP COOLER			
30	SHRIMP	BELOW PREP COOLER			

Comments: VIOLATIONS:

27 STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM OR BELOW READY TO EAT FOOD. UNSERVED EGGS ABOVE CILANTRO IN WALK-IN.

29 STORE ALL TOXICS, MEDICINE, VITAMINS ETC. IN A DESIGNATED AREA AWAY FROM FOOD SERVED TO THE PUBLIC. UNOBSERVED VITAMINS ON SHELF IN KITCHEN AREA. →

Received By: <u>Alvarez Ull</u>	REHS: <u>ANDREW PERRY</u>
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Continuation Sheet

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Name of Facility/ DBA: LA PERLA DEL PACIFICO	Inspection Date: 4/10/19
Address: PAGE 2	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments: VIOLATIONS:

(32) LABEL ALL SPICES AND OTHER BULK FOODS WITH CONTENTS ON THE OUTSIDE OF THE CONTAINERS.

(35) CLEAN/SANITIZE THE FOLLOWING:

- 1) UNDER NEATH THE STOVE AND CHAR BROLLER IN THE KITCHEN.
- 2) ALL THE APPLIANCES INSIDE & OUT, THEY WERE ALL DIRTY/FILTHY
- 3) THE REACH-IN CHEST FREEZER IN THE BACK ROOM.

(35) RE-PAINT OR RE-FINISH WALK-IN FRIDGE DOOR. THE DOOR IS FALLING INTO DK REPAIR.

(35) CLEAN/SANITIZE ALL THE FOOD CONTAINERS & UTENSILS, THEY WERE ALL DIRTY AND GREASY.

(35) REPLACE THE BROKEN GREASE BAFFLES UNDER THE EXHAUST HOOD. THE BAFFLES ARE BROKEN & DESTROYED.

(44) STORE ALL PERSONAL ITEMS (I.E. CELL PHONES, PURSES, WALLETS, ETC.) IN A DESIGNATED AREA AWAY FROM FOOD PREP AREAS.

(45) CLEAN & SANITIZE THE FLOORING, ESPECIALLY UNDER & BEHIND APPLIANCES & IN CORNERS. THE FLOORS WERE VERY DIRTY.

Received By: <u>Alexandra Oll</u>	REHS: <u>Andrew P. Perry</u>
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