

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: Mercardo Meats		Inspection Date: 4/4/23	
Address: 560 N. Tehama St		Reinspection Date (on or after): <u> </u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Edgar Mercardo	Phone No.:	Inspection Time: 12:30 pm	Permit Exp. Date:
Certified Food Handler: Julia Mercardo		Certificate Expiration Date: 5/15/23 <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		Out	COS
	Critical Risk Factors for Disease			Maj	Out	COS			
In							1. Demonstration of knowledge		
In							2. Communicable disease restrictions		
In	N/O						3. Discharge of eyes, nose, mouth		
In	N/O						4. Eating, tasting, drinking, tobacco use		
In	N/O						5. Hands clean & properly washed, glove use		
In							6. Handwashing facilities available		
In	N/A	N/O					7. Proper hot and cold food holding temps		
In	N/A				X		8. Time as a public health control, records		
In	N/A	N/O					9. Proper cooling methods		
In	N/A	N/O					10. Proper cooking time and temps		
In	N/A	N/O					11. Reheating temperature for hot holding		
In	N/A	N/O					12. Returned and reservice of food		
In							13. Food safe and unadulterated		
In	N/A	N/O					14. Food contact surfaces clean and sanitized		
In							15. Food from approved source		
In	N/A	N/O					16. Shell stock tags, 17. Gulf Oyster regs		
In	N/A	N/O					18. Compliance with HACCP plan		
In	N/A	N/O					19. Advisory for raw/undercooked food		
In	N/A	N/O					20. Health care/ School prohibited food		
In							21. Hot & cold water. Temp: 120 °F		
In							22. Wastewater properly disposed		
In							23. No rodents, insects, birds, animals		
							24. Person in charge present and performs duties		
							25. Personal cleanliness and hair restraints		
							26. Approved thawing methods used		
							27. Food separated and protected		
							28. Washing fruits and vegetables		
							29. Toxic substances properly identified, stored and used		
							30. Food storage, 31. Self service, 32. Labeled	X	
							33. Nonfood contact surfaces clean		
							34. Warewashing facilities maintained, test strips		
							35. Equipment, utensils, approved, clean good repair	X	
							36. Equipment, utensils and linens, storage and use		
							37. Vending Machines		
							38. Adequate ventilation and lighting		
							39. Thermometers provided and accurate		
							40. Wiping cloths properly used and stored		
							41. Plumbing, proper backflow prevention		
							42. Garbage properly disposed; facilities maintained		
							43. Toilet facilities supplied, properly constructed, clean		
							44. Premises clean, vermin proof; personal items separate		
							45. Floors, walls and ceilings maintained and clean		
							46. No unapproved living or sleeping quarters		
							47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
45	Milk	Everest refrigerator			
45	bailed goods	Delfield refrigerator			

Comments:

32) Flour & sugar in gray bins observed to lack proper label/label bins to easily identify dry goods.

35) Vulcan convection oven observed in facility. Oven was not part of the original plan review and does not have proper ventilation system. / Remove.

7) Both refrigeration units noted to be out of temp / Repair.

Received By: _____	REHS: _____
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Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Mercardo Meats</u>	Inspection Date:
Address: <u>560 N. Tehama</u>	
Owner/Permitee:	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: -

Provide air curtain to prevent flies, mosquitoes and other pests.

Bakery - Mercardo Meats is approved to operate pending approval from all other public agencies.

Received By:	REHS:
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