

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <b>EL TORO MFF</b>		Inspection Date: <b>6/14/22</b>	
Address: <b>570 MAIN ST., HAMILTON CITY, CA</b>		Reinspection Date (on or after): <b>8/14/22</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>VIRGINIA GARCIA</b>	Phone No.:	Inspection Time: <b>4:00</b>	Permit Exp. Date:
Certified Food Handler: MGR <b>NON-CURRENT</b>	Certificate Expiration Date: <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	
Critical Risk Factors for Disease						Maj	Out	COS					
In												Out	COS
In						X	X			24. Person in charge present and performs duties			
In										25. Personal cleanliness and hair restraints			
In	N/O									26. Approved thawing methods used			
In	N/O									27. Food separated and protected			
In										28. Washing fruits and vegetables			
In	N/A	N/O				X	X			29. Toxic substances properly identified, stored and used			
In	N/A									30. Food storage, 31. Self service, 32. Labeled			
In	N/A	N/O								33. Nonfood contact surfaces clean			
In	N/A	N/O								34. Warewashing facilities maintained, test strips			
In	N/A	N/O								35. Equipment, utensils, approved, clean good repair		X	
In	N/A	N/O								36. Equipment, utensils and linens, storage and use			
In										37. Vending Machines			
In	N/A	N/O								38. Adequate ventilation and lighting			
In										39. Thermometers provided and accurate			
In	N/A	N/O								40. Wiping cloths properly used and stored			
In	N/A	N/O								41. Plumbing, proper backflow prevention			
In	N/A	N/O								42. Garbage properly disposed; facilities maintained			
In	N/A	N/O								43. Toilet facilities supplied, properly constructed, clean			
In	N/A	N/O								44. Premises clean, vermin proof; personal items separate			
In								X		45. Floors, walls and ceilings maintained and clean			
In										46. No unapproved living or sleeping quarters			
In										47. Signs posted; Permit & inspection report available			
In										48. Plan Review Required			

**No PHF [ ]**

°F	Food	Location	°F	Food	Location
43	HAM	BELOW TREP COOLER			
113	RICE	ATOP RIGHT SIDE TABLE			
113	BEANS	" " "			

**Comments:**

**\*\*CRITICAL VIOLATIONS\*\***

① OBTAIN FOOD SAFETY CERTIFICATIONS (MANAGER + HANDLER) WITHIN 60 DAYS. COMPLIANCE DATE ⇒ 8/14/22

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED FOOD ON STEAM TABLE OUT OF TEMP. ALL ITEMS WERE DISPOSED OF.

Received By:

REHS:

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: ~~NO~~ OTHER VIOLATIONS ~~NO~~

(2) THE HAND WASH SINK SHALL SUPPLY WATER THAT IS AT LEAST 100°F. WATER MEASURED ONLY 90°F.

(35) ALL LATTICE WORK AROUND OUTSIDE OF THE TRUCK MUST BE REMOVED. TRUCK MUST REMAIN MOBILE & MOVABLE AT ALL TIMES

Received By: <u>[Signature]</u>	REHS: <u>Andrew Perry</u>
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