

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

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| Name of Facility/ DBA: TACO BELL | Inspection Date: 6/26/19 |
| Address: PAGE 2 | |
| Owner/Permittee: PAGE 2 | |
| Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code | |

Comments:

CRITICAL VIOLATIONS (CONT.)

(23) PRESSURE INSIDE THE RESTAURANT LIKELY CONTRIBUTING TO THE FLY PROBLEM. RECOMMEND BALANCING THE AIR INSIDE FACILITY & CONTACTING PEST CONTROL.

OTHER VIOLATIONS

(6) THE FRONT HANDWASH SINK MUST BE PROPERLY SUPPLIED WITH WARM WATER (>100°F), SOAP & PAPER TOWELS AT ALL TIMES. ~~NO~~ MEASURED WATER TEMP AT SINK WAS ONLY 86°F AFTER 2 MIN. REPAIR OR FIX WATER ISSUE

(21) HOT WATER OF AT LEAST 120°F MUST BE SUPPLIED AT THE 3-COMPARTMENT SINK FIXTURES. WATER MEASURED ONLY 114°F. REPAIR OR REPLACE WATER HEATING SYSTEM SO THAT IT PROVIDES WATER >120°F.

(35) CLEAN & SANITIZE ALL THE APPLIANCE HANDLES & THE OUTSIDE OF EVERY APPLIANCE. MOST WERE OBSERVED FILTHY

(41) REPAIR SLOW/PLUGGED HANDWASH SINK AT THE FRONT OF THE STORE.

(41) REPAIR THE LEAK UNDERNEATH THE 3-COMPARTMENT SINK

(45) CLEAN/SANITIZE THE FLOORS/WALLS IN THE KITCHEN AREA. ~~NO~~ OBSERVED THESE AREAS TO BE FILTHY

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| Received By: B Chandan | REHS: Andrew Peto |
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