

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: ELENITA'S MEXICAN RESTAURANT		Inspection Date: 8/16/21
Address: 239 W. WOOD ST., WILLOWS, CA		Reinspection Date (on or after): AN \$60 FEE 8/19/21 WILL BE CHARGED <small>(reinspections are subject to fees) FOR THE NEXT INSPECTION</small>
Owner/Permittee: EDGAR & TENNELLE CURIEL	Phone No.:	Inspection Time: 4:00
Certified Food Handler: MGR TENNELLE CURIEL		Permit Exp. Date: 1/26/24 <small>(Certificate expires five years after it is issued)</small>
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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)		

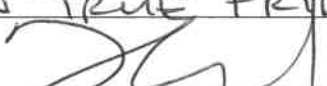
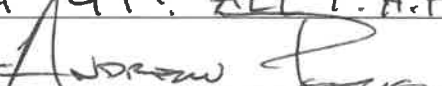
In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site	
Critical Risk Factors for Disease						Maj	Out	COS			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X	X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean	X	
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									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								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In								X	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
64	SOUL CREAM	PREP COOLER			
65	GUACAMOLE	PREP COOLER			
49	RAW BEEF	TRUE FRIDGE KITCHEN			

Comments:
****A RE-INSPECTION FEE ASSESSED AT THE HOURLY RATE WILL BE CHARGED FOR THE NEXT INSPECTION.**

****CRITICAL VIOLATION****

(F) Hold all Potentially Hazardous Food at/below 41°F OR AT/ABOVE 135°F AT ALL TIMES. ALL FOOD ON THE PREP COOLER WAS MEASURED AT ~65°F. ALL FOOD IN THE KITCHEN TRUE FRIDGE WAS AT 49°F. ALL P.H.F. IN THE

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Continuation Sheet

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Name of Facility/ DBA: <u>SCENTIA'S MEXICAN RESTAURANT</u>	Inspection Date: <u>8/16/21</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:

- ① DANGER ZONE WAS DISPOSED OF BY THE OPERATOR ALL FOOD THAT WAS $< 49^{\circ}\text{F}$ WAS ALLOWED TO BE RELOCATED TO THE ONLY WORKING FRIDGE. THESE REFRIGERATION DEVICES MUST BE REPAIRED OR REPLACED FOR THE BUSINESS TO STAY OPEN.
- ② HOT WATER OF AT LEAST 120°F MUST BE PROVIDED AT WAREWASHING FIXTURES AND 100°F WATER AT ALL HANDWASH SINKS. HOT WATER MEASURED 118°F
- ③ CLEAN/SANITIZE/REPAIR SHELVING IN THE CORNER NEAR 3-COMP SINK. SHELVING IS DIRTY AND IN DISREPAIR

Received By:

[Signature]

REHS:

[Signature: Andrew Petyo]