

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

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Name of Facility/ DBA: <u>El Toro Market</u>		Inspection Date: <u>8/24/21</u>	
Address: <u>507 6th St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/31/21</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Basel Ali Alhageri</u>	Phone No.: <u>(530) 988-3034</u>	Inspection Time: <u>3:30 pm</u>	Permit Exp. Date:
Certified Food Handler:		Certificate Expiration Date: <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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			
<u>In</u>		1. Demonstration of knowledge				<u>X</u>		24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions						25. Personal cleanliness and hair restraints		
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used		<u>X</u>
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected		
<u>In</u>	N/O	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available				<u>X</u>	<u>X</u>	29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	7. Proper hot and cold food holding temps		<u>X</u>			<u>X</u>	30. Food storage, 31. Self service, 32. Labeled		<u>X</u>
<u>In</u>	N/A	8. Time as a public health control, records						33. Nonfood contact surfaces clean		
<u>In</u>	N/A	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		<u>X</u>
<u>In</u>	N/A	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	12. Returned and reserve of food						37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated						38. Adequate ventilation and lighting		
<u>In</u>	N/A	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source						40. Wiping cloths properly used and stored		<u>X</u>
<u>In</u>	N/A	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate		
<u>In</u>		21. Hot & cold water. Temp: <u>122</u> °F						45. Floors, walls and ceilings maintained and clean		<u>X</u>
<u>In</u>		22. Wastewater properly disposed						46. No unapproved living or sleeping quarters		
<u>In</u>		23. No rodents, insects, birds, animals				<u>X</u>		47. Signs posted; Permit & inspection report available		
								48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
56	Fish	defrosting 30-50 min. at Room Temp	65	Charizo	Drying/curing at room temp
39	Ceviche	Meat Display Cooler	55	Pork Ribs	out for cutting
39	Beef	" "	36	Panela Cheese	cheese cooler
38	Pork	" "	44	Milk	Walk-in Cooler

Comments:

Critical Violation

7) Hold potentially hazardous foods at/below 41°F. Observed:

a) Charizo curing at room temperature (65°F) - Disposed of 3 lbs.

b) Various meats out - too much food out of cooler to cut as process in a timely manner.

Received By: [Signature]      REHS: John H. Wells

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**Continuation Sheet**  
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**Comments:**

Other Violations

- 1) Provide ~~both~~ a certified food safety manager for facility. Require all other employees to get a food handler card.
- 23) Cease obstructing handwash sink in carniceria.
- 26) Eliminate the ~~6+~~ flies from facility.
- 26) Defrost potentially hazardous foods using ~~fast~~ approved methods (in cooler or under cool running water).
- 30) Clean dust from canned goods.
- 32) Revise all labels on self-packed foods to include:
  - Facility name
  - City & State
  - Common name of food
  - Net weight of contents
  - ingredient list.
- 35) Repair condensate leak in meat display cooler.
- 45) Finish unfinished wall behind mop sink with waterproof siding (e.g. FRP board).

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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