

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: <u>CASA RAMOS</u>		Inspection Date: <u>9/18/19</u>	
Address: <u>247 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>MARIO RAMOS & JOSE BARAJAO</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>ONOFRE ESTRADA</u>		Certificate Expiration Date: <u>4/29/22</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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																				
In																				
In		N/O																		
In		N/O							X											
In		N/O																		
In	N/A	N/O														X				
In	N/A	N/A																		
In	N/A	N/O																		
In	N/A	N/O														X				
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No PHF []					
°F	Food	Location	°F	Food	Location
168	REFRIED BEANS	ATOP S. TABLE	151	REFRIED BEANS	HOT HOLD CRES COR
169	SHREDDED PORK	ATOP S. TABLE	178	RICE	RICE COOKER
41	PICO DE GALLO	ATOP PREP COOLER	38	RAW BEEF	WALK-IN
38	CHILI RELLENDO	UNDER PREP COOLER			

Comments: VIOLATIONS

(4) ALL DRINKING GLASSES USED BY EMPLOYEES IN FOOD PREP AREAS MUST HAVE LIDS TO PROTECT FROM CROSS CONTAMINATION.

(23) KEEP THE FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC., ~ OBSERVED ABOUT A DOZEN FLIES INSIDE FACILITY.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR AT ALL TIMES. ~ OBSERVED BAGS OF ICE ON THE WALK-IN FLOOR

Received By: [Signature] REHS: ANDREW PEYO

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Comments: VIOLATIONS (CONT.):

32 LABEL ALL BULK FOODS AND FOODS THAT ARE NOT EASILY RECOGNIZABLE THAT HAVE BEEN REPACKAGED (EG. SPICES). OBSERVED CONTAINERS OF UNLABELED SPICES IN THE KITCHEN.

35 REPAIR OR REPLACE THE FOLLOWING:

- 1) THE BROKEN SWITCH ON CRES COR HOT HOLDING CABINET
- 2) THE HOOD BAFFLES IN ALL OF THE MECHANICAL EXHAUST HOODS NEED REPAIR SO THAT NO GAPS IN THE BAFFLES EXIST.
- 3) REPAIR EXPOSED WIRING INSIDE THE DOWNSTAIRS WALK-IN FREEZER.

35 CLEAN/SANITIZE THE FOLLOWING:

- 1) ALL UTENSILS EVERY 4 HOURS OR AS NEEDED. OBSERVED DIRTY PEELER ON BACK WALL.
- 2) THE INSIDE OF THE ICE MACHINE, IT IS VERY MOLDY
- 3) ALL THE CUPBOARDS & HANDLES IN THE BAR AREA, THEY ARE ALL FILTHY & STICKY.

39 REMOVE THE UN-APPROVED DOMESTIC REFRIGERATOR IN THE KITCHEN. (MICRO FRIDGE - BLACK)

36 REMOVE & DISCONTINUE USING A WOODEN PADDLE TO STIR THE FOOD. OBSERVED PADDLE AT BACK OF THE KITCHEN.

38 REPAIR ALL THE BROKEN & FLICKERING LIGHTING AT THE BACK OF THE KITCHEN.

40 ALL WIPING RAGS, WHEN NOT IN USE, SHALL BE STORED IN A SANITIZER BUCKET W/ THE PROPER AMOUNT OF SANITIZER

Received By: Andrew Strach	REHS: Andrew Petyo
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Comments: VIOLATIONS (CONT.)

(40) APPROX > 100 PPM CHLORINE & > 200 PPM QUAT. AMMONIUM. OBSERVED RAGS NOT IN BUCKETS & SANITIZER VERY LOW IN THE BUCKETS

(44) ALL PERSONAL FOOD SHALL BE STORED IN A DESIGNATED AREA & NOT MIXED IN W/ FOOD SERVED TO THE PUBLIC. -OBSERVED DRINKS IN WITH MILK & OTHER BEVERAGES INSIDE THE MICRO FRIDGE.

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