

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: El Patrero		Inspection Date: 11/18/16	
Address: 1050 South St, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Martha Rueda	Phone No.: 865-8045	Inspection Time: 11:00 am	Permit Exp. Date:
Certified Food Handler: Mario Rueda		Certificate Expiration Date: 7/15/20 <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				
<input checked="" type="checkbox"/>		1. Demonstration of knowledge						24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>		2. Communicable disease restrictions						25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	N/O	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used			
<input checked="" type="checkbox"/>	N/O	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected		X	X
<input checked="" type="checkbox"/>	N/O	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>		6. Handwashing facilities available						29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	N/A	7. Proper hot and cold food holding temps			X	X		30. Food storage, 31. Self service, 32. Labeled			
<input checked="" type="checkbox"/>	N/A	8. Time as a public health control, records						33. Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	N/A	9. Proper cooling methods						34. Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	N/A	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair			
<input checked="" type="checkbox"/>	N/A	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		X	
<input checked="" type="checkbox"/>	N/A	12. Returned and reservice of food						37. Vending Machines			
<input checked="" type="checkbox"/>		13. Food safe and unadulterated						38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	N/A	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate			
<input checked="" type="checkbox"/>		15. Food from approved source						40. Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	N/A	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		X	X
<input checked="" type="checkbox"/>	N/A	18. Compliance with HACCP plan						42. Garbage properly disposed, facilities maintained			
<input checked="" type="checkbox"/>	N/A	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		X	
<input checked="" type="checkbox"/>	N/A	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>		21. Hot & cold water. Temp: 128 °F			X			45. Floors, walls and ceilings maintained and clean		X	
<input checked="" type="checkbox"/>		22. Wastewater properly disposed			X			46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>		23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
67	Rice	out for prep for ~90 minutes	41	chili verde	3-Door cooler
43	cut Tomatoes	Prep Table	38	Ham	1-Door cooler
141	chicken	steam Table			
135	Beans	" "			

Comments:

7a) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured cut tomatoes at 43°F at top of prep cooler.

7b) Return food to holding temperature within 2 hours of removal during food preparation. Measured rice at 67°F out for preparation (room temperature was 70°F). Operator returned to cooler.

21) Provide hot water at 120°F to mop sink. Measured 64°F.

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

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Continuation Sheet

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Name of Facility/ DBA: <u>El Potrero</u>	Inspection Date: <u>11/18/15</u>
Address: <u>1050 South St, Orland, CA 95963</u>	
Owner/Permitee: <u>Martha Rueda</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:

20) Defrost potentially hazardous foods using 1 of 4 approved methods: in coolers, under cool running water, in microwave, or by cooking. Observed tripe & ground beef defrosting at room temp.

30) Remove the soft wood spoons from premises.

41) ~~etc~~ Cap open cleanout plug in grease trap room (immediately corrected).

43) Repair self-closing device on women's restroom door.

45) Finish unfinished wall exposing studs in grease trap room.

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