

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 3

Name of Facility/ DBA: LA PERLA DEL PACIFICO	Inspection Date: 9/27/12
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.)

- 19) By COOLING IN SHALLOW PANS OR, SEPERATING FOOD INTO SMALLER PORTIONS, OR USING SPECIALIZED COOLING EQUIPMENT. UNMEASURED LARGE POT OF BEANS COOLING IN WALK-IN. CENTER MEASURED AT 87°F.
- 23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. AT ALL TIMES. RESTAURANT HAS A COCKROACH INFESTATION. CONTACT PEST CONTROL, SEAL UP ENTRY POINTS & CLEAN INFESTATION AREAS.

OTHER VIOLATIONS

- 1) ALL FOOD SERVICE WORKERS MUST HAVE EVIDENCE OF A FOOD HANDLER CARD.
- 27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOODS. 2 OBSERVED BEEF ABOVE PRODUCE IN THE WALK-IN.
- 32) ALL DRIED SPICES & GOODS MUST BE LABELED OF CONTENTS.
- 35) CLEAN & SANITIZE ALL KITCHEN/RESTAURANT APPLIANCES. ALL WERE VERY GRIMY/DIRTY.
- 35) CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINE. INSIDE WAS VERY MOLDY.
- 36) DISCONTINUE STORING NON-APPROVED SCOOPS (NO HANDLES) INSIDE DRIED GOODS.
- 35) BARE WOOD SHELF IN THE DISH ROOM NEEDS TO BE FINISHED TO MAKE NON-ABSORBANT & EASILY CLEANABLE.
- 35) DISCONTINUE USING CARD BOARD BOXES AS STORAGE CONTAINERS.

Received By:

Abigail Ove

REHS:

Andrew Perry

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Owner/Permitee: PAGE 3	
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Comments:

OTHER VIOLATIONS (CONT.)

35) FOR COOKED / PROCESSED FOODS.

38) PROVIDE A LIGHT SHIELD FOR LIGHT INSIDE WALK-IN FRIDGE.

45) REPAIR WORN & BROKEN WALK-IN FLOOR

45) REPAIR BROKEN CEILING & LEAK FROM THE ROOF IN THE DISH WASHING AREA.

45) CLEAN & SANITIZE ALL FLOORING, ESPECIALLY BEHIND AND AROUND APPLIANCES, CORNERS AND HARD TO REACH AREAS

NOTE: WHEN VIOLATIONS ARE CORRECTED CALL G.C.E.H FOR RE-INSPECTION.

Received By: Abigail Ortiz	REHS: Andrew Pardo
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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>LA PERLA DEL PACIFICO</u>		Inspection Date: <u>9/27/16</u>	
Address: <u>595 LOS POBLES AVE, HAMILTON CITY</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ALEJANDRO ORTIZ</u>	Phone No.: <u>826-3644</u>	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>ALEJANDRO ORTIZ</u>		Certificate Expiration Date: <u>4/1/20</u> <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 <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		Out	COS
<u>In</u>									24. Person in charge present and performs duties		
<u>In</u>									25. Personal cleanliness and hair restraints		
<u>In</u>		<u>N/O</u>							26. Approved thawing methods used		
<u>In</u>		<u>N/O</u>							27. Food separated and protected		
<u>In</u>		<u>N/O</u>							28. Washing fruits and vegetables		
<u>In</u>		<u>N/O</u>							29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							30. Food storage, 31. Self service, <u>32. Labeled</u>	<u>X</u>	
<u>In</u>	<u>N/A</u>								33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							35. Equipment, utensils, approved, clean good repair	<u>X</u>	
<u>In</u>	<u>N/A</u>	<u>N/O</u>							36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							37. Vending Machines		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							38. Adequate ventilation and lighting	<u>X</u>	
<u>In</u>	<u>N/A</u>	<u>N/O</u>							39. Thermometers provided and accurate		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	<u>N/O</u>							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>								44. Premises clean, vermin proof; personal items separate		
<u>In</u>	<u>N/A</u>								45. Floors, walls and ceilings maintained and clean	<u>X</u>	
<u>In</u>									46. No unapproved living or sleeping quarters		
<u>In</u>							<u>X</u>		47. Signs posted; Permit & inspection report available		
<u>In</u>									48. Plan Review Required		

No PHF [] <u>* NO TEMPS TAKEN AT RE-INSPECTION</u>					
°F	Food	Location	°F	Food	Location

Comments:
** FACILITY IS APPROVED TO RE-OPEN ON THE ABOVE DATE/TIME.
CORRECT THE REMAINING VIOLATIONS:
(23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC.
AT ALL TIMES. A COUPLE OF DYING ADULT ROACHES OBSERVED
IN RESTAURANT. OWNER HAS STEPPED UP PEST CONTROL
EFFORTS AND THIS SITUATION WILL BE MONITORED BY G.C.E.H.
FOR COMPLIANCE.

Received By: <u>Adriquil Ortiz</u>	REHS: <u>Andrew Perry</u>
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Comments:

OTHER VIOLATIONS (CONT.):

- 32) ALL DRIED SPICES & GOODS, NOT EASILY RECOGNIZABLE, MUST BE LABELED OF CONTENTS.
- 35) CONTINUE TO CLEAN/SANITIZE/DEGREASE AROUND ALL KITCHEN APPLIANCES.
- 38) PROVIDE SHATTERPROOF BULBS OR LIGHT SHIELDS FOR LIGHTING INSIDE THE WALK-IN FRIDGE.
- 45) REPAIR THE ROTTEN WALK-IN FLOOR & CONTINUE TO CLEAN FLOORING WITH SPECIAL ATTENTION GIVEN TO CORNERS & HARD TO REACH AREAS.

NOTE: REPAIRED CEILING WILL BE RE-INSPECTED AFTER THIS AREA RECEIVES PRECIPITATION.

Received By:

Abigail Ortiz

REHS:

Andrew A. Pardo