

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>TACOS ELI PATIO</u>		Inspection Date: <u>9/27/16</u>	
Address: <u>595 LOS POBLES AVE, HAMILTON CITY</u>		Reinspection Date (on or after): * FOOD TRUCK IS CLOSED <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ALEJANDRO ORTIZ</u>	Phone No.: <u>826-3644</u>	Inspection Time: <u>3:00</u>	Permit Exp. Date: <u>-</u>
Certified Food Handler: <u>- NONE CURRENT</u>		Certificate Expiration Date: <u>-</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						X	X		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		X
In		N/O							28. Washing fruits and vegetables		
In						X	X		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		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In							X		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		X
In									46. No unapproved living or sleeping quarters		
In						X	X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
121	BEANS	THERMOWARE BOWLS			
122	RICE	" ATOP COUNTER			
133	BEANS	ATOP S. TABLE			
45	LENGUA	BELOW P. COOLER			

Comments:
**** FOOD TRUCK IS CLOSED ON THE ABOVE DATE AND TIME FOR THE FOLLOWING CRITICAL VIOLATIONS!**
**** CRITICAL VIOLATIONS ****
 1) FOOD TRUCK MUST HAVE ONE CERT. FOOD SAFETY MGR. & ALL OTHER EMPLOYEES MUST HAVE FOOD HANDLER CARDS. OPERATOR COULDN'T PROVIDE EVIDENCE THAT THEY HAD THE CARDS.

Received By: <u>X Ariguel Ortiz</u>	REHS: <u>Andrew Perry</u>
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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

Name of Facility/ DBA: <u>Tacos El Patio</u>	Inspection Date: <u>9/27/16</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGIE Z</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

** CRITICAL VIOLATIONS (CONT.) **

- 6) HANDWASH SINK SHALL BE AVAILABLE AT ALL TIMES, & BE PROPERLY SUPPLIED & HANDWASH SINK WAS COVERED WITH UTENSILS AND HAD NO RUNNING WATER.
- 7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP (SEE ABOVE). & ALL FOOD OUT OF TEMP WAS DESTROYED.
- 13) ALL FOOD MUST BE WHOLESOME & UN-ADULTERATED. OBSERVED MOLDY FOOD IN PREP. COOLER.
- 23) KEEP TRUCK FREE OF FLIES BY UTILIZING SCREENS OVER OPENINGS AND KEEPING DOORS SHUT. OBSERVED A FEW FLIES INSIDE THE TRUCK.

OTHER VIOLATIONS

- 29) DISCONTINUE USING LINENS TO COVER FOOD. ONLY USE NON-ABSORBANT, DURABLE MATERIAL.
- 35) REPAIR THE EXHAUST HOOD INSIDE THE TRUCK. ONE OF THE FANS IS NOT WORKING.
- 36) DISCONTINUE STORING APPLIANCES (OR USING) ON THE DISHWASHING DRAINBOARD.

NOTE: CALL FOR RE-INSPECTION ONCE VIOLATIONS CORRECTED.

Received By:

Abigail Ortiz

REHS:

Andrew Pego