

FOOD FACILITY INSPECTION REPORT
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 Amalense</u>		Inspection Date: <u>1/30/14</u>	
Address: <u>Orland - Swift & 5th St</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Jose Morales</u>	Phone No.: <u>573-8773</u>	Inspection Time: <u>2:05 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Efron Morales</u>		Certificate Expiration Date: <u>5/13/17</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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	
In	N/O	1. Demonstration of knowledge							24. Person in charge present and performs duties		
In		2. Communicable disease restrictions							25. Personal cleanliness and hair restraints		X
In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables		
In		6. Handwashing facilities available							29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled		X
In	N/A	N/O	8. Time as a public health control, records						33. Nonfood contact surfaces clean		
In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		
In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines		
In		13. Food in good condition, safe, unadulterated							38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
In		15. Food from approved source							40. Wiping cloths properly used and stored		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
In	N/A		20. Health care/ School prohibited food						44. Premises clean and vermin proof; personal items separate		X
In		21. Hot & cold water. Temp: <u>125</u> °F							45. Floors, walls and ceilings maintained and clean		X
In		22. Wastewater properly disposed							46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals							47. Signs posted; Last inspection report available		

No PHF []					
°F	Food	Location	°F	Food	Location
135	Pork	Steam Table	42	Bears	Cooler
135	Bears	" "	113	Tongue	Cooling 1 hour at room temp.

Comments:
Correct the following:

23) Require cooks to wear hair restraints when preparing food.

30) Store all food at least 6" above floor. Observed bucket of onions on floor.

42) Maintain service window closed when not serving customers.

44) Provide screen at ceiling vent to prevent fly entry.

45A) Eliminate water/ rust from bottom of cabinet beneath hand sink.

45B) Eliminate standing water at driver's seat.

8) Advised operator on No bare hand contact rule.

Received By: <u>Efron</u>	REHS: <u>John H. Wells</u>
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