

# 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>El Patero</u>		Inspection Date: <u>11/20/14</u>	
Address: <u>1050 South St, Orland, CA 95953</u>		Reinspection Date (on or after): <del>11/24/14</del> <u>11/26/14</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Martha Ruedas</u>	Phone No.: <u>865-8045</u>	Inspection Time: <u>11:50 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Marcela</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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									
In							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						
In	N/O										28. Washing fruits and vegetables						
In						X					29. Toxic substances properly identified, stored and used						
In	N/A	N/O									30. Food storage, 31. Self service, 32. Labeled						
In	N/A										33. Nonfood contact surfaces clean						
In	N/A	N/O				X			X		34. Warewashing facilities maintained, test strips						
In	N/A	N/O									35. Equipment, utensils, approved, clean good repair						
In	N/A	N/O									36. Equipment, utensils and linens, storage and use						
In	N/A	N/O									37. Vending Machines						
In											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						
In											46. No unapproved living or sleeping quarters						
In											47. Signs posted; Permit & inspection report available						
In											48. Plan Review Required						

**No PHF [ ]**

°F	Food	Location	°F	Food	Location
40	Pork	out for Prep	61	Beans	Cooling over 12 hrs in Pot in 3-Door cooler
61	Tripe	out for cleaning Prep	42	Cut Tomato	Prep cooler
141	Beef	steam table	41	Carnitas	3-Door cooler
135	Beans	" "	38	Flan	Beer/Dessert cooler

**Comments:**  
Critical Violations  
 6) Repair cold handle at kitchen handwash sink. Operator cannot adjust handwash temperature - water reaches 122°F.  
 9) Cool potentially hazardous foods from 135°F to 41°F using rapid cooling methods <sup>in 5 hours</sup>. Measured beans in a large pot in 3-door cooler that had cooled for over 12 hours at 61°F. Disposed of 20 lbs.

Received By: REHS: John H. Wells

OFFICIAL INSPECTION REPORT  
Continuation Sheet  
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT  
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Name of Facility/ DBA: <u>El Potrero</u>	Inspection Date: <u>11/20/14</u>
Address: <u>1050 South St, Oland, CA 95963</u>	
Owner/Permitee: <u>Martha Ruedas</u>	

Comments: Other Violations

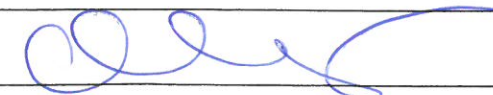
26) Defrost potentially hazardous foods using 1 of 4 approved methods: ① under cool running water, ② in coolers, ③ in microwave, or ④ as part of a cooking process. Observed pork defrosting at room temperature.

30) Store all food 6" above floor. Observed large pot with tripe on dishroom floor (immediately abated).

35) Repair/replace torn door gaskets at prep cooler.

41) Repair drip leak at women's restroom sink.

1) Maintain evidence of food safety manager & food handlers card certifications available for review (or obtain certifications as needed).

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