

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: LA PERLA DEL PACIFICO		Inspection Date: 12/11/14	
Address: 585 LOS ROBLES AVE		Reinspection Date (on or after): 1/11/15 <small>(Reinspections are subject to fees)</small> ED. CHARGED FOR NEXT RE-INSPECTION	
Owner/Permitee: ALEJANDRO ORTIZ	Phone No.: 826-3644	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: DANIEL LEAL		Certificate Expiration Date: 8/21/17 <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 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			Out	COS			
In	1. Demonstration of knowledge		X		24. Person in charge present and performs duties						
In	2. Communicable disease restrictions				25. Personal cleanliness and hair restraints						
In	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used						
In	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		X				
In	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables						
In	6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used						
In	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		X				
In	8. Time as a public health control, records				33. Nonfood contact surfaces clean						
In	9. Proper cooling methods				34. Warewashing facilities maintained, test strips						
In	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X				
In	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		X				
In	12. Returned and reservice of food				37. Vending Machines						
In	13. Food safe and unadulterated				38. Adequate ventilation and lighting						
In	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention						
In	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained						
In	19. Advisory for raw/undercooked food		X		43. Toilet facilities supplied, properly constructed, clean						
In	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		X				
In	21. Hot & cold water. Temp: 120 °F				45. Floors, walls and ceilings maintained and clean						
In	22. Wastewater properly disposed				46. No unapproved living or sleeping quarters						
In	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
70	PINTO BEANS	COOKING IN 2-DOOR TRUE FRIDGE			

Comments:
 * A COUPLE VIOLATIONS CORRECTED FROM LAST INSPECTION REPORT BUT MAJORITY REMAIN. AN \$80.00 RE-INSPECTION FEE WILL BE CHARGED FOR NEXT INSPECTION.

REMAINING VIOLATIONS:
 ① ALL EMPLOYEES THAT HANDLE OR PREP FOOD MUST HAVE, AVAILABLE FOR INSPECTION, THEIR CERTIFIED FOOD HANDLER CARD. N CARDS OR EVIDENCE OF COURSE RECEIPT NOT AVAILABLE

Received By: Alejandro Ortiz REHS: Andrew Petyo

OFFICIAL INSPECTION REPORT
Continuation Sheet
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Comments:

VIOLATIONS (CONT.)

- ① ALL HANDWASHING SINK(S) SHALL BE PROPERLY SUPPLIED AT ALL TIMES WITH HAND SOAP, TOWELS & WARM WATER. SINK STILL LACKED SOAP DISPENSER.
- ② STORE ALL RAW P.H.F.'S BELOW OR AWAY FROM READY TO EAT FOOD. OBSERVED RAW SHRIMP ABOVE CUCUMBER/ONIONS.
- ③ STORE ALL FOOD AT LEAST 6" OFF OF THE GROUND. OBSERVED ONIONS ON FLOOR IN PANTRY.
- ④ ALL SPICES, POWDERS, ETC. MUST BE LABELED OF CONTENTS.
- ⑤ REMOVE PREP TABLE NEXT TO HAND SINK OR INSTALL A SPLASH GUARD PARTITION ON SINK.
- ⑥ CLEAN/DEGREASE GREASE BAFFLES IN THE HOOD & REPAIR "GAPS" OR OPENINGS IN BAFFLES.
- ⑦ DISCONTINUE USING BOWLS AS SCOOPS & STORING THEM INSIDE DRIED GOODS, ONLY USE SCOOPS W/ HANDLES & DO NOT STORE INSIDE BINS.
- ⑧ REMOVE ALL OLD JUNK OR UN-USED EQUIPMENT & KEEP FOOD AREAS SEPERATE.
- ⑨ LABEL ON MENU ALL PRODUCTS THAT ARE UNDER COOKED OR NOT THOROUGHLY COOKED. (CEVICHE, OYSTERS)

Received By:

Alexandra Olan

REHS:

Andrew Petyo