

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 Potrero Taco Truck</u>		Inspection Date: <u>2/25/15</u>	
Address: <u>Orland at Swift & Monterey</u>		Reinspection Date (on or after): <u>By Appointment</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martha Ruedas</u>	Phone No.:	Inspection Time: <u>4:00pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None Current -</u>		Certificate Expiration Date: <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	
						Maj	Out	COS		Out	COS
<u>In</u>		Critical Risk Factors for Disease							24. Person in charge present and performs duties		
<u>In</u>		1. Demonstration of knowledge					<u>X</u>		25. Personal cleanliness and hair restraints		
<u>In</u>		2. Communicable disease restrictions							26. Approved thawing methods used		
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth							27. Food separated and protected		
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use							28. Washing fruits and vegetables		
<u>In</u>	N/O	5. Hands clean & properly washed, glove use							29. Toxic substances properly identified, stored and used		
<u>In</u>		6. Handwashing facilities available							30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	N/A	7. Proper hot and cold food holding temps				<u>X</u>		<u>X</u>	33. Nonfood contact surfaces clean		
<u>In</u>	N/A	8. Time as a public health control, records							34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	9. Proper cooling methods							35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	10. Proper cooking time and temps							36. Equipment, utensils and linens, storage and use	<u>X</u>	
<u>In</u>	N/A	11. Reheating temperature for hot holding							37. Vending Machines		
<u>In</u>	N/A	12. Returned and reservice of food							38. Adequate ventilation and lighting		
<u>In</u>		13. Food safe and unadulterated							39. Thermometers provided and accurate		
<u>In</u>	N/A	14. Food contact surfaces clean and sanitized							40. Wiping cloths properly used and stored		
<u>In</u>		15. Food from approved source							41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	16. Shell stock tags, 17. Gulf Oyster regs							42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	18. Compliance with HACCP plan							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A	19. Advisory for raw/undercooked food							44. Premises clean, vermin proof; personal items separate		
<u>In</u>	N/A	20. Health care/ School prohibited food							45. Floors, walls and ceilings maintained and clean		
<u>In</u>		21. Hot & cold water. Temp: <u>55</u> °F				<u>X</u>		<u>X</u>	46. No unapproved living or sleeping quarters		
<u>In</u>		22. Wastewater properly disposed							47. Signs posted; Permit & inspection report available		
<u>In</u>		23. No rodents, insects, birds, animals							48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
122-130	Rice	2-Bed warmer	112	Beans	Cooling 1-hr in Prep cooler
131	Beans	" "	41	Sour Cream	Top Prep cooler
141	Shredded Beef	3-Bed warmer			
135	Pasta	" "			

Comments:

* Facility is closed due to lack of hot water. Do not reaper without approval from our department.

* Critical Violations (21b) Increase water flow at utensil sink.

2) Provide hot water at 120°F. Measured hot water at 55°F.

3) Hold potentially hazardous foods at/above 135°F as at/below 41°F.

Measured rice at 122-130 (disposed of 2 lb) and beans at 131°F (reheated)

Other Violations

cease staining registers on utensil sink sideboard.

obtain Food Safety Manager.

Received By: [Signature] REHS: John H. Wells