

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: TACOS WILLY		Inspection Date: 5/13/14	
Address: 351 6TH AVE, HAMILTON CITY, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: OBET GARCIA	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: ARIANA SOTO		Certificate Expiration Date: 1/29/19 <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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	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				
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			X	
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 safe and 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	N/O	20. Health care/ School prohibited food			44. Premises clean, vermin proof, personal items separate				
In	21. Hot & cold water. Temp: 120+°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; Permit & inspection report available				
						48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
38	SOUP CREAM	SINGLE DOOR FRIDGE			
36	GUACAMOLE	ATOP PREP COOLER			
168	RICE	ATOP STEAM TABLE			
39	RAW BEEF	BELOW PREP COOLER			

Comments:
NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

① ALL FOOD SERVICE EMPLOYEES MUST HAVE A FOOD HANDLER CARD & HAVE PASSED AND TAKEN INTERNET COURSE. FOOD SERVICE EMPLOYEE LACKED CARD.

③5 CLEAN & SANITIZE AROUND THE GRILL & ALONG THE SEAMS.

③5 REPAIR THE STEAM TABLE LID SO THAT IT CAN SAFELY BE

Received By: Gilberto Soto REHS: ANDREW PERRY

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

Name of Facility/ DBA: <u>TACOS Willy</u>	Inspection Date: <u>5/13/14</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

OTHER VIOLATIONS (CONT.):

- 35 OPENED WITHOUT BURNING ONE SELF.
- 45 REPAIR/REPLACE THE FLOORING IN THE TACO TRUCK
(CRACKED)
- 45 ALL STAINLESS STEEL AROUND THE A/C UNIT NEEDS
TO BE SEALED AND RIVETED AROUND THE EDGES & JOINTS.

Received By:

Gilbert Soto

REHS:

Andrew A. Reynolds