

# 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 PATIO</u>		Inspection Date: <u>6/19/15</u>	
Address: <u>575 BROADWAY AVE, HAMILTON CITY</u>		Reinspection Date (on or after): <u>80.00 WILL BE CHARGED FOR NEXT INSPECTION</u> <u>7/19/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>ALEJANDRO ORTIZ</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MARGERITA UREÑA</u>		Certificate Expiration Date: <u>12/14/15</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X	X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		X
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
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					X		39. Thermometers provided and accurate		
In	N/A	N/O							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		X
In							X		45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In						X	X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	TAMALES	BELOW LARGE PREP COOLER			
56	CHILI	BELOW LARGE PREP COOLER (ACTIVE COOL)			
50	GUACAMOLE	ATOP PREP TABLE			
51	QUESO	ATOP PREP TABLE			

Comments:

**\*\*CRITICAL VIOLATIONS\*\***

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP: 1) GUACAMOLE @ 50°F ⇒ OPERATOR RELOCATED TO WALK-IN. 2) QUESO @ 51°F ⇒ OPERATOR RELOCATED TO WALK-IN.

②B KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. FACILITY OBSERVED TO HAVE LARGE ACTIVE GERMAN COCKROACH

Received By: Alex @h REHS: ANDREW F...

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Owner/Permitee:	

Comments:

~~ALL~~ CRITICAL VIOLATIONS (CONT.) \*\*

(23) INFESTATION. SEAL UP ENTRY POINTS, DEEP CLEAN OR TENT FACILITY AND CONSULT WITH PEST CONTROL. ~~MANY~~ MANY LIVE COCKROACHES STILL OBSERVED.

OTHER VIOLATIONS

(14) KEEP ALL UTENSILS CLEAN & SANITIZED AT ALL TIMES. SOME UTENSILS HAVE BEEN CLEANED BUT OTHER RE-PURPOSED STORAGE CONTAINERS NEED TO BE CLEANED & SANITIZED.

(1) OBTAIN ALL FOOD SAFETY CERTIFICATIONS FOR ALL EMPLOYEES AROUND RESTAURANT.

(21) MAINTAIN HOT WATER AT THE FIXTURE OF AT LEAST 120°F. MEASURED 95°F AT 3-COMP-SINK.

(33) ALL THE FACILITY APPLIANCES (COOKING) NEED TO BE CLEANED / SANITIZED / DEGREASED.

(35) REPLACE ALL NON-COMMERCIAL APPLIANCES W/ COMMERCIAL GRADE, N.S.F. APPROVED & HEALTH DEPT. APPROVED APPLIANCES. (WHITE GALAXY FRIDGE)

(41) SEAL UP ALL HOLES & PEST/VERMIN ENTRY POINTS AROUND FACILITY. OBSERVED HOLES IN WALLS, CEILING, ETC. LARGE RODENT HOLE OUTSIDE AROUND BACK DOOR.

Received By: <u>Alex Oter</u>	REHS: <u>Andrew Pemo</u>
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