

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: <i>La Perla Tapatia</i>		Inspection Date: <i>8/19/14</i>
Address: <i>424 Colusa Ave, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>
Owner/Permitee: <i>Jose Nuñez & Christine Camacho</i>	Phone No.: <i>865-5033</i>	Inspection Time: <i>2:35 pm</i>
Certified Food Handler: <i>Christine Camacho (Just expired)</i>		Permit Exp. Date: <i>8/15/14</i> <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				Out	COS	
In		1. Demonstration of knowledge				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				30. Food storage, 31. Self service, 32. Labeled					
In	N/A					33. Nonfood contact surfaces clean					
In	N/A	N/O				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		13. Food safe and unadulterated				38. Adequate ventilation and lighting					
In	N/A	N/O				39. Thermometers provided and accurate					
In		15. Food from approved source				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		21. Hot & cold water. Temp: °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
	<i>Beef</i>	<i>Meat Display Cooler</i>			

Comments: *Recheck of violations from 8/11/14 report found all items corrected except:*

- Hot water
- Labels

Received By: *Christine Camacho* REHS: *John H. Wells*

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 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>La Perla Tapatia</u>		Inspection Date: <u>8/11/14</u>	
Address: <u>424 Colusa Ave, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/18/14</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Jose Munoz & Christine Camacho</u>	Phone No.: <u>865-5033</u>	Inspection Time: <u>11:15 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Christine Camacho</u>		Certificate Expiration Date: <u>8/15/14</u> <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 (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		1. Demonstration of knowledge			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	7. Proper hot and cold food holding temps			30. Food storage, 31. Self service, 32. Labeled
In	N/A	8. Time as a public health control, records			33. Nonfood contact surfaces clean
In	N/A	9. Proper cooling methods			34. Warewashing facilities maintained, test strips
In	N/A	10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair
In	N/A	11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use
In	N/A	12. Returned and reservice of food			37. Vending Machines
In		13. Food safe and unadulterated			38. Adequate ventilation and lighting
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention
In	N/A	18. Compliance with HACCP plan			42. Garbage properly disposed; facilities maintained
In	N/A	19. Advisory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean
In	N/A	20. Health care/ School prohibited food			44. Premises clean, vermin proof; personal items separate
In		21. Hot & cold water. Temp: <u>111</u> °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
45	Beef	Meat Display Cooler (Cook's Right Side)	80	Chicharones	small chicharones warmer
44	Ham	" "	141	Chicharones	Large Chicharones warmer
42	Longaniza	Meat Display Cooler (Cook's Left Side)	39	Chicken	walk-in cooler

Comments:

Critical Violations

⊗ Maintain towels at handwash stations. Both Meat Dept and Restroom handwash sink lacked towels.

⊗ Maintain potentially hazardous foods at/above 135°F or at/below 41°F

Measured:

⊗ Chicharones at 80°F in small warmer. Discarded 5 lbs.

⊗ Beef at 45°F, ham at 44°F in Meat Display Cooler.

Received By: Christine Camacho REHS: ~~John H Wells~~ John H Wells

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

Name of Facility/ DBA: <u>La Perla Tapatia</u>	Inspection Date: <u>8/11/14</u>
Address: <u>424 Colusa Ave, Orland, CA 95963</u>	
Owner/Permitee: <u>Jose Muñoz & Christine Camacho</u>	

Comments:
Other Violations

25) Require employees to wear hair restraints when preparing food. ~~Butcher~~ Butcher lacked hair restraint.

21) Provide hot water of at least 120° F to facility. Hot water measured 111° F.

30) Store all food at least 6 inches above floor. Observed boxes of fruit on walk-in floor.

32) Properly label self-packaged foods. Several labels lack one or more of the required items below:

- Common name of the food.
- List of ingredients, from most to least by weight.
- Accurate declaration of contents (not weights).
- Name & Address of Facility

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