

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 MEXICANA MARKET		Inspection Date: 8/26/14	
Address: 410 N. TEHAMA, WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: MARIA GARCIA	Phone No.: 517-2693	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: - NONE CURRENT (OBTAIN WITHIN 60 DAYS)		Certificate Expiration Date: <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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	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		
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 [] * NO TEMPS TAKEN AT OPENING INSPECTION

°F	Food	Location	°F	Food	Location

Comments:
**** ALL CRITICAL VIOLATIONS CORRECTED & FACILITY IS APPROVED TO OPEN ON ABOVE DATE & TIME.**

- CORRECT THE REMAINING VIOLATIONS:**
- 1) OBTAIN (SIGN-UP) FOR CERTIFIED FOOD SAFETY MANAGER COURSE WITHIN 60 DAYS.
 - 2) REPAIR / REPLACE TORN UP FLOORING IN THE DELI/ MEAT MARKET AREA.

Received By: [Signature] REHS: ANDREW PERRY