

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>El Potrero</u>		Inspection Date: <u>9/5/17</u>	
Address: <u>1050 South St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>9/7/17 &amp; 9/12/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Martha Rueda</u>	Phone No.: <u>865-8045</u>	Inspection Time: <u>3:55pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Marco Rueda</u>		Certificate Expiration Date: <u>7/5/20</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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				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			X				29.	Toxic substances properly identified, stored and used
In	N/A	N/O	7. Proper hot and cold food holding temps			X				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	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						X	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				X	X		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		20. Health care/ School prohibited food							44.	Premises clean, vermin proof; personal items separate
In		21.	Hot & cold water. Temp: <u>119</u> °F			X		X		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
46	Chicken with Red Sauce	Cooling 18+ hours in 3-Door coolers	140	Ground Beef	Steam Table
47	Menudo	3-Door coolers	136	Beans	" "
48	Rice	" "	39	Half & Half	2-Door Pepsi/Beverage cooler in service line
40	Sliced Tomatoes	Top of prep cooler	175	Chili verde Pork	on grill being prepared

**Comments:**  
 This is a combined routine & complaint investigation. Complaint alleges customer became ill after eating chili verde pork & pico de gallo. Spoke with operator on preparation procedures for both foods; no deficiencies found. Advise operator to take care washing hands, to clean/sanitize prep surfaces after handling meats, and to reheat chili verde pork to 165°F prior to service. Observed several critical violations that require repair.

Received By: X Cynthia Garcia      REHS: John H. Wells

**FOOD FACILITY INSPECTION REPO.**  
**Continuation Sheet**  
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**Comments:**

Critical Violations (Correct by 9/7/17)

- 1) Provide towels at all handwash sinks. Both the men's and women's restroom sinks ~~but~~ lacked towels.
  - 2) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Observed multiple foods with a minor temperature violation in 3-Door cooler: chicken with red sauce at 45°F, ~~the~~ rice at 47°F, and rice at 48°F.
  - 2 1/2) Provide warm water at 100°F to men's restroom sink. Water measured 85°F.
  - 2 1/4) Repair broken hot water handle at 3-compartment sink. Handle was inoperable, but hot water for utensil washing is available by turning on main beneath sink.
  - 2) Replace missing cold handle at mop sink.
- Other Violations
- 1) Maintain evidence of food handler cards available for review.
  - 3) Cease using clean sideboard of 3-compartment sink for food preparation. Observed beans soaking in pot on clean side sideboard while dirty dishes were in sink compartments. Beans were moved to prep sink sideboard.
  - 3) Repair/adjust 3-Door cooler to hold foods at/below 41°F. Foods inside measured 46-48°F; ambient air measured 52°F.
  - 3) Clean lint from ventilation hood filters.
  - 3) Repair/replace inoperable thermometer for 3-Door cooler.
  - 1) Repair drip leak at handwash sink in kitchen.
  - 3) Provide self close device on women's restroom door.

Received By: Christina Garcia

REHS: John H. Wells