

# 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: <b>ELENITA'S MEXICAN RESTAURANT</b>		Inspection Date: <b>10/11/16</b>
Address: <b>239 W. WOOD ST., WILLOWS, CA</b>		Reinspection Date (on or after): <b>12/11/16</b> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <b>EDGAR &amp; TENNELLE CURIEL</b>	Phone No.:	Inspection Time: <b>3:00</b>
Certified Food <del>Handler</del> Mgr. <b>- NONE CURRENT</b>		Permit Exp. Date:
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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</b> (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									
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			X				
In		N/O											28. Washing fruits and vegetables							
In										X			29. Toxic substances properly identified, stored and used			X				
In	N/A	N/O											30. Food storage, 31. Self service, 32. Labeled							
In	N/A												33. Nonfood contact surfaces clean			X				
In	N/A	N/O								X			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			X				
In	N/A	N/O											37. Vending Machines							
In													38. Adequate ventilation and lighting							
In	N/A	N/O											39. Thermometers provided and accurate							
In													40. Wiping cloths properly used and stored			X				
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, <u>personal items separate</u>			X				
In													45. Floors, walls and ceilings maintained and clean			X				
In													46. No unapproved living or sleeping quarters							
In													47. Signs posted; Permit & inspection report available							
In													48. Plan Review Required							

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	GUACAMOLE	ATOP PREP COOLER			
40	SHRIMP	INSIDE P-COOLER			
40	HORCHATA	HORCHATA MACHINE			
40	CHEESE	2-DOOR TRUE FRIDGE			

Comments:  
- NO CRITICAL VIOLATIONS  
OTHER VIOLATIONS  
(a) OBTAIN THE CERTIFIED FOOD MANAGER CERT WITHIN 60 DAYS. FACILITY STILL LACKS MGR. CERT. COMPLIANCE DATE => 12/11/16.  
(b) DISCONTINUE BLOCKING OR OBSCURING THE HANDWASH SINK IN THE KITCHEN. H. SINK HAD ITEMS IN IT.

Received By: REHS: ANDREW PETRO →



**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
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Name of Facility/ DBA: <u>ELENITA'S MEXICAN RESTAURANT</u>	Inspection Date: <u>10/11/16</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.)

- ① ALL POTENTIALLY HAZARDOUS FOOD SHALL BE RAPIDLY COOLED FROM 135°F TO 41°F WITHIN 4 HOURS. COOLING SHALL BE PERFORMED BY USING SMALLER PORTIONS INTO SHALLOW CONTAINERS OR USING ICE TO COOL OR ICE PADDLES. 1 OBSERVED LARGE POT OF BEANS IN FRIDGE.
- ②7 ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION:
  - 1) STORE ALL FOOD IN CONTAINER, NOT DIRECTLY ON SHELVING,
  - 2) ALL RAW P.H.F. SHALL BE STORED BELOW READY TO EAT FOODS. 1 OBSERVED EGGS ABOVE TORTILLAS/BEANS ETC.
- ②9 STORE ALL TOXICS, CLEANERS, MEDICINE ETC AWAY FROM ANY FOOD SERVED TO THE PUBLIC. OBSERVED TOOLS & CLEANERS IN FOOD STORAGE AREAS.
- ③3 CLEAN & SANITIZE ALL KITCHEN SHELVING. MOST WAS GRIMY & DIRTY
- ③5 REPAIR/REPLACE LIGHTING INSIDE THE KITCHEN "TRUE" REFRIGERATOR
- ③5 REMOVE NON-COMMERCIAL BLENDER (OSTER) FROM KITCHEN. ONLY USE COMMERCIAL GRADE, N.S.F. APPROVED APPLIANCES.
- ③5 CLEAN/SANITIZE/DEGREASE THE GREASE BAFFLES IN THE EXHAUST HOOD. 11 BAFFLES WERE VERY DIRTY.
- ③5 CLEAN & SANITIZE THE SODA NOZZLES ON A DAILY BASIS. THEY WERE OBSERVED VERY MOLDY.
- ③6 DISCONTINUE STORING SCOOPS INSIDE ICE MACHINE & ALL DRY GOODS STORAGE & ONLY USE SCOOPS THAT HAVE HANDLES, ARE EASILY

Received By:

[Signature]

REHS:

Andrew P 5240

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Continuation Sheet

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Name of Facility/ DBA: ELENITA'S MEXICAN RESTAURANT	Inspection Date: 10/11/16
Address:	
Owner/Permitee: PAGE 3	
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Comments:

OTHER VIOLATIONS (CONT.)

- 36 CLEANABLE & NON-ABSORBANT.
- 40 MAINTAIN THE PROPER CONCENTRATION OF SANITIZER IN WIPING RAG BUCKETS. (100 PPM CHLORINE BLEACH OR 200 PPM QUAT AMMONIUM).
- 44 KEEP ALL PERSONAL BEVERAGES IN THE KITCHEN AREA COVERED WITH A LID AT ALL TIMES.
- 45 REPAIR HUGE CRACK ACROSS FLOOR IN THE BACK.
- 45 CLEAN & SANITIZE ALL THE WALLS IN THE KITCHEN AREA. ALL WERE VERY FILTHY/GRIMY
- 45 CLEAN & SANITIZE THE CEILING IN THE KITCHEN AREA, ESPECIALLY AROUND THE FAN.
- 35 CLEAN & SANITIZE ALL KITCHEN APPLIANCES, ALL WERE GRIMY & COVERED WITH FOOD DEBRIS.

Received By:

*[Signature]*

REHS:

*[Signature]*