

Recheck - Next Inspection

# 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>El Potrero</b>		Inspection Date: <b>2/5/18</b>	
Address: <b>1050 South St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>2/12/18</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Martha Rueda</b>	Phone No.: <b>865-8045</b>	Inspection Time: <b>2:30pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Marco Rueda</b>		Certificate Expiration Date: <b>7/5/20</b> <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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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						29. Toxic substances properly identified, stored and used
In	N/A	N/O 7. Proper hot and cold food holding temps	X		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						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: <b>121</b> °F		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
117	Ground Beef	Steam Table	131	Rice	Steam Table
115	Chicken Breast	-- --	41	Sliced Tomatoes	Prep cooler
141	Shredded Chicken	-- --	41	AI pasta	Cooling in 3-Door cooler
110	Shredded Beef	-- --			

Comments:  
**Critical Violation**  
 Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured several foods out of temperature on steam table:  
 - Ground beef at 117°F (discarded 1 lb)  
 - Chicken at 115°F (discarded 1/2 lb)  
 - Rice at 131°F (reheated)

Received By: [Signature]      REHS: John H. Wells

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Continuation Sheet

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Comments:  
*Other Violations*

1) Require all employees/assistants that handle food and/or utensils to obtain a food handlers card. Two part-time assistants are missing their cards.

2) Provide hot water at 120°F at mop sink

3) Store food (beans) 6 inches off of floor.

32) Label honey for sale with:

- Name of Producer or facility
- List of ingredients
- Common name of product (if applicable)
- Producer/Facility address
- Net weight of product

Observed unlabelled jars of honey for sale

39) Remove newspaper from grill by business (immediately abated)

38) Clean lint from ventilation hood filters.

45) Replace cracked ceiling panels in dishwash room.

47) Provide handwash signs in both restrooms.

Received By: <i>[Signature]</i>	REHS: <i>John H. Wells</i>
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