## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

			Phon	ie (530) 93	34-6102	FAX (	530) 934-6103	Page 1 of		-
Name of	f Facility/ DI		1					Inspection Date:		
	EU	TI W	WOOD ST. INI	TR	ECT	A 15	21. 1	3/6/19		
Address:	:	, ,	AN INCATOR IN			rou	THO	Reinspection Date (on or after):		
1	20		14)							
Owner/P	Parmitage	N.	1060D 21.1 MI	Llo	WS,	CF	+	(Reinspections are subject to fees)	7 10	N
					Phone No	).:		Inspection Time: Permit E	xp. Date	e:
ZD	LEGOD Hand	8	ENNELLE (MR	IEI				3:00		
Certified	Food Hand	ler: 14	R.					Certifidate Expiration Date:		
	1	TE	NNEWE CURIE	1 -				17/2/21		
Service:	Ro	utine Ins		mplaint	□ Со	nstructio	on/Pre-opening	(Certificate expires five years after it is is:  Other:	sued)	
Applicable	e Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning w		113700. 0	California	Health and Safety Code	(See reverse side of sheet for summan)		
						ary or ma	Treatin and Sujety Code	(See reverse side of sheet for summary)		
ln:	= In complia	ance	N/A = Not Applicable $N/O = Not Ob$		T-	Major vi	olation Out = Item	is not in compliance COS = Correcte	d On Sit	te
(In')			Critical Risk Factors for Disease monstration of knowledge	Maj	Out	COS			Out	COS
ln			mmunicable disease restrictions			-	24. Person in charg	e present and performs duties		
In	(N/O	3. Dis	scharge of eyes, nose, mouth		_			iness and hair restraints	-	
In'	N/O	4. Eat	ting, tasting, drinking, tobacco use		_		26. Approved thaw 27. Food separated		-	-
In	N/O	5. Ha	nds clean & properly washed, glove use	21 1000			28. Washing fruits	and vegetables	-	+
In		6. Hai	ndwashing facilities available					es properly identified, stored and used	-	+
In N/			per hot and cold food holding temps	X	×	×	30. Food storage, 3	1. Self service, 32. Labeled		
In N/			ne as a public health control, records				<ol> <li>Nonfood contact</li> </ol>	t surfaces clean		
In N/			per cooling methods oper cooking time and temps				34. Warewashing fa	ncilities maintained, test strips		
In N/A			heating temperature for hot holding				35. Equipment, uter	nsils, approved, clean good repair		
In N/A			turned and reservice of food					sils and linens, storage and use	*	
(ln)			od safe and unadulterated				<ol> <li>Vending Machin</li> <li>Adequate ventil</li> </ol>			
In N/A	A N/O		od contact surfaces clean and sanitized	ana sa				provided and accurate		
		15. Foo	od from approved source	North and				roperly used and stored	_	
In N/A		16. She	ell stock tags, 17. Gulf Oyster regs				41. Plumbing, prope	er backflow prevention		
In N//		18. Cor	mpliance with HACCP plan	SUM-HULL			42. Garbage properl	y disposed; facilities maintained		
In N/A		19. Ad	visory for raw/undercooked food				43. Toilet facilities s	supplied, properly constructed, clean		
In (N/F	4)		alth care/ School prohibited food  & cold water. Temp: \ 20 °F				44. Premises clean,	vermin proof; personal items separate		
111		Z1. HOI	& cold water Temp.			- 1	45 Floore wells on			
In		22 Wa	stewater properly disposed				45. Floors, wans and	ceilings maintained and clean	X	
In In		22. Wa	stewater properly disposed		~		46. No unapproved I	iving or sleeping quarters	×	
		22. Wa	stewater properly disposed rodents, insects, birds, animals		×		46. No unapproved I 47. Signs posted; Pe	iving or sleeping quarters rmit & inspection report available		
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In No PHF	[ ] Food	22. Wa 23. No	stewater properly disposed		× °F		46. No unapproved I 47. Signs posted; Pe	iving or sleeping quarters rmit & inspection report available		
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## FOOD FACILITY INSPECTION REPORT

## **Continuation Sheet**

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA:  Inspection Date:
ELENITAS MEXICAN PESTAURANT 3/6/19
Address:
Owner/Permitee:
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code
Comments:
4) SALSA @ 51°F => OPERATOR DISPOSED OF APPROX (GALLON OF SALSAINSTRUCTED ON USE OF PROPER ICE BA
OF SALSA INSTRUCTED ON USE OF PROPER ICE BA
OTHER VIOLATIONS
23) MAINTAIN PEST CONTROL AND KEEP ALL FESTS, INSEC
RODENTS ETC. OUT OF THE FACILITY. NOBSERVED ONE
PEAD PRACH ON THE WALL.
36) DISCONTINUE USING PLASTIC CUPS AS SCOOPERS FOR
SPICES. ONLY USE SCOOPS WITH HANDLES THAT ARE
EASILY CLEANABLE & NON-ABSORBANT.
95 CLEAN SANITIZE & DEGREASE WALLS FEHIND THE
3-COMPARTYENT SINK & THE DOOR JAM. THESE AREAS
WERE DIRTY.
48) APPLY FOR A PLAN KEVIEW FOR NEW FLOORING
INSTALLED IN SERVER PREP ROOM.
36) PELOCATE FRYER SO THAT IT IS UNDER THE EXHAUST
HOOD. THERE SHOULD BE AT LEAST 6 INCHES OF
OVERHANG ON EACH SIDE OF APPLIANCES.
7 ( )
Received By: