

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: ELENITAS MEXICAN RESTAURANT | | Inspection Date: 3/6/19 | |
| Address: 239 W. WOOD ST., WILLOWS, CA | | Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: EDGAR & TENNELLE CURIEL | Phone No.: | Inspection Time: 3:00 | Permit Exp. Date: |
| Certified Food Handler: UGR. TENNELLE CURIEL | | Certificate Expiration Date: 1/26/24 <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 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 | | | | | | | | | | | |
| In | | | | | | | | | | | |
| In | N/O | | | | | | | | | | |
| In | N/O | | | | | | | | | | |
| In | N/O | | | | | | | | | | |
| In | N/A | N/O | | | | X | X | X | | | |
| In | N/A | | | | | | | | | | |
| In | N/A | N/O | | | | | | | | | |
| In | N/A | N/O | | | | | | | | | |
| In | N/A | N/O | | | | | | | | X | |
| In | N/A | N/O | | | | | | | | | |
| In | N/A | N/O | | | | | | | | | |
| In | N/A | N/O | | | | | | | | | |
| In | N/A | N/O | | | | | | | | | |
| In | N/A | N/O | | | | | | | | | |
| In | | | | | | | | | | X | |
| In | | | | | | | | | | | |
| In | | | | | | | X | | | | |
| In | | | | | | | | | | X | |

| No PHF [] | | | | | |
|------------|------------------|---------------------------|----|----------|--------------------|
| °F | Food | Location | °F | Food | Location |
| 43 | GUACAMOLE | ATOP PREP COOLER | 40 | HORCHATA | HORCHATA DISPENSER |
| 43 | CHICKEN (COOKED) | BELOW PREP COOLER | | | |
| 43 | RAW CHICKEN | 2-DOOR TRUE FRIDGE | | | |
| 51 | SALSA | ICE BATH / SERVER STATION | | | |

Comments: ~~*** CRITICAL VIOLATION ***~~

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP.

1) GUACAMOLE @ 43°F ⇒ OPERATOR TO ADJUST TEMP OF P. COOLER

2) CHICKEN (COOKED) @ 43°F ⇒ " " " " " " "

3) RAW CHICKEN @ 43°F ⇒ OPERATOR TO ADJUST TEMP & DO NOT OVERFILL REFRIGERATOR →

Received By: *[Signature]* REHS: *Andrew Peto*

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Continuation Sheet
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|--|-----------------------------------|
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| Address: <u>PAGE 2</u> | |
| Owner/Permitee: <u>PAGE 2</u> | |
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Comments:

**** CRITICAL VIOLATIONS (CONT.) ****

4) SALSA @ 51°F ⇒ OPERATOR DISPOSED OF APPROX 1 GALLON OF SALSA. - INSTRUCTED ON USE OF PROPER ICE BATH

OTHER VIOLATIONS

23) MAINTAIN PEST CONTROL AND KEEP ALL PESTS, INSECTS, RODENTS ETC OUT OF THE FACILITY. OBSERVED ONE DEAD ROACH ON THE WALL.

36) DISCONTINUE USING PLASTIC CUPS AS SCOOPERS FOR SPICES. ONLY USE SCOOPS WITH HANDLES THAT ARE EASILY CLEANABLE & NON-ABSORBANT.

45) CLEAN/SANITIZE & DEGREASE WALLS BEHIND THE 3-COMPARTMENT SINK & THE DOOR JAM. THESE AREAS WERE DIRTY.

48) APPLY FOR A PLAN REVIEW FOR NEW FLOORING INSTALLED IN SERVER PREP ROOM.

36) RELOCATE FRYER SO THAT IT IS UNDER THE EXHAUST HOOD. THERE SHOULD BE AT LEAST 6 INCHES OF OVERHANG ON EACH SIDE OF APPLIANCES.

| | |
|---------------------------------|--------------------------|
| Received By: <u>[Signature]</u> | REHS: <u>ANDREW PECO</u> |
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