FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						vs, CA 95988 530) 934-6103	Pag	ge 1 of	_	
Name of Facility/ DI	3A:		/ - 0		(0		Inspection Date:			
Moe's Los	STI	es Potrillos					7/20/18			
Address:							Reinspection Date (on or after	er):		
228 Six	1h 5	t orland CA	3	596	3		(Reinspections are subject to fees)	daley		
Owner/Permitee:	Owner/Permitee:				.:		Inspection Time: Permit Exp. Date:			
Muselel	Muselch Zakan				-1	+528	10-20 am			
Certified Food Hand	ler:						Certificate Expiration Date:			
Waleerd	70	lear					(Certificate expires five years after it is issued)			
Service: Ro	utine Insp	ection Reinspection Con	nplaint	☐ Co	nstructio	on/Pre-opening	Other:	er it is issued)		
Applicable Law CALIFO	ORNIA RET	TAIL FOOD CODE ("CalCode), Beginning with	th section	113700, C	alifornia	Health and Safety Code	(See reverse side of sheet for summa	ary)		
In = In complia	ance N	I/A = Not Applicable $N/O = Not Obs$	erved	Maj = N	Aajor vio	olation Out = Item	s not in compliance COS = C	Corrected On Sit	te	
	-	Critical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In In		nonstration of knowledge nmunicable disease restrictions					e present and performs duties			
In N/O		charge of eyes, nose, mouth		1		26. Approved thaw	iness and hair restraints			
In N/O	4. Eati	ng, tasting, drinking, tobacco use				27. Food separated				
In N/O		ds clean & properly washed, glove use				28. Washing fruits	its and vegetables			
In N/A N/O		dwashing facilities available per hot and cold food holding temps	X	-			es properly identified, stored and 1. Self service, 32. Labeled	used		
In N/A N/O		e as a public health control, records	Y. Santa			33. Nonfood contact			+-+	
In N/A N/O	9. Proj	per cooling methods	4.00				acilities maintained, test strips			
ln N/A N/O		per cooking time and temps	3.44				nsils, approved, clean good repai	ir		
In N/A N/O		neating temperature for hot holding urned and reservice of food				36. Equipment, uter 37. Vending Machi	nsils and linens, storage and use			
In IVA		d safe and unadulterated				38. Adequate ventil			$\overline{}$	
In N/A N/O		d contact surfaces clean and sanitized	The same				provided and accurate			
In	15. Foo	d from approved source	10000				roperly used and stored			
In N/A N/O		Il stock tags, 17. Gulf Oyster regs npliance with HACCP plan					er backflow prevention	1		
In N/A N/O		risory for raw/undercooked food					2. Garbage properly disposed; facilities maintained 3. Toilet facilities supplied, properly constructed, clean			
							emises clean, vermin proof; personal items separate			
In N/A	20. Hea					44. Premises clean,	vermin proof; personal items sep			
In	21. Hot	lth care/ School prohibited food & cold water. Temp: O °F		X		44. Premises clean, 45. Floors, walls an	vermin proof; personal items sep d ceilings maintained and clean			
In In	21. Hot 22. Was	lth care/ School prohibited food & cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	×	X		44. Premises clean,45. Floors, walls an46. No unapproved	vermin proof; personal items set d ceilings maintained and clean living or sleeping quarters	parate		
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No PHF [] PF FOOD SE BEEF 42 Strict 40 Park 40 Chap 42 Chalen Comments: Control Provide Ne At C	21. Hot 22. Wa: 23. No 1	Ith care/ School prohibited food & cold water. Temp: 10°F stewater properly disposed rodents, insects, birds, animals Location out Pupp Meat display look laters Location out pup Meat display look Location Locati	ish at	40 45 42 39 5t.	HAN 35t	44. Premises clean, 45. Floors, walls an 46. No unapproved 47. Signs posted; Pc 48. Plan Review Re Food Custout Management Food Custout Management Manageme	Location Locati	parate ple ple proble prob	506	
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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

Name of Facility/ DBA:

Page _____ of ____

Inspection, Date:

Proe's Los Tres Potrillos 7/20/18	
Address: 228 Sixth St. Orland	
Owner/Permitee:	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments: Volations	
Provide hot water & 120°F. Hot with measured	
110°F.	
soda machine. Etiminate rodents as recessive.	
soda machine. Etiminate rodents as recessive.	
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Received By: 1 REHS: John H Wells	

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

								vs, CA 95988 30) 934-6103	Page 1 of			
Name of Facility/ DBA:							Inspection Date:					
Mae's Los Tres Pofrellos							7/20/18					
Address:								Reinspection Date (on or after):				
228 Swith 14 Adams 1 A GEGEZ							Pext Ensoretun					
Owner/Permitee: Phone No.:								(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:				
J.	Sherreninee.					200-115						
-	Certified Food Handler:					865	5-2	1200	2115 pm			
Cert	ified Foo	od Handi	er:	1 1 7 1 7					Certificate Expiration Date:			
	IM	Selt.	th U	Javel o form					(Certificate expires five years after it is is:	sued)		
Serv			itine Inspe		1				Other:			
Appl	icable Lav	v CALIFO	ORNIA REI	AIL FOOD CODE ("CalCode), Beginning wit	h section	113700, 0	California	Health and Safety Code	(See reverse side of sheet for summary)			
	In = In	complia	ince N	I/A = Not Applicable $N/O = Not Obs$	erved	Maj = 1	Major vio	olation Out = Item	is not in compliance COS = Correcte	d On Sit	te	
			(Critical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In				nonstration of knowledge					ge present and performs duties		-	
In In		N/O	Communicable disease restrictions Discharge of eyes, nose, mouth				+		sonal cleanliness and hair restraints			
In		N/O	3. Discharge of eyes, nose, mouth 26. Approved thawing methods used 4. Eating, tasting, drinking, tobacco use 27. Food separated and protected									
In		N/O	5. Hands clean & properly washed, glove use						ning fruits and vegetables			
In			6. Handwashing facilities available					29. Toxic substance	es properly identified, stored and used			
In	N/A	N/O		per hot and cold food holding temps			-		d storage, 31. Self service, 32. Labeled			
In In	N/A N/A	N/O		e as a public health control, records per cooling methods	Corp. (Co	-	-		ood contact surfaces clean washing facilities maintained, test strips			
ln	N/A	N/O		per cooking time and temps	484	1	-		nsils, approved, clean good repair	1		
In	N/A	N/O		eating temperature for hot holding	(Zill-heim				nsils and linens, storage and use			
In	N/A	N/O		urned and reservice of food	ALC: N			37. Vending Machi				
In	N/A	N/O		d safe and unadulterated		-		38. Adequate ventil			-	
In In	N/A	N/O		d contact surfaces clean and sanitized d from approved source		-			provided and accurate			
In	N/A	N/O		ll stock tags, 17. Gulf Oyster regs	SUBSTITUTE			41. Plumbing, prop	40. Wiping cloths properly used and stored 41. Plumbing, proper backflow prevention			
In	N/A	N/O	18. Compliance with HACCP plan					42. Garbage proper				
In	N/A	N/O	19. Advisory for raw/undercooked food						Toilet facilities supplied, properly constructed, clean			
In	N/A	N/A 20. Health care/ School prohibited food				-			nises clean, vermin proof; personal items separate			
	In 21. Hot & cold water. Temp:°F In 22. Wastewater properly disposed					-			s, walls and ceilings maintained and clean napproved living or sleeping quarters			
In								47. Signs posted; Permit & inspection report available				
in 25. No rouchs, misces, onds, ainmais								48. Plan Review Required				
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will check rest at yest inspection												
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