

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: TACO BELL		Inspection Date: 9/26/18	
Address: 1301 W. WOOD ST., WILLOWS, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: JA SUTHERLAND, INC.	Phone No.: 529-1470	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: - NONE CURRENT		Certificate Expiration Date: - <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			
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		
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							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		
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	N/A	N/O							40. Wiping cloths properly used and stored		
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	N/O							44. Premises clean, vermin proof; personal items separate		
In	N/A								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		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
40	GUACAMOLE	ATOP LINE			
146	REFRIED BEANS	ATOP LINE			
23	PICO DE GALLO	WALK-IN FRIDGE			

Comments:

- NO CRITICAL VIOLATIONS

**** FACILITY IS CLEAN & WELL MAINTAINED**

CORRECT THE FOLLOWING:

(35) CLEAN/SANITIZE THE SODA NOZZLES ON A DAILY BASIS. ~ SOME NOZZLES WERE OBSERVED TO BE EXTREMELY MOLDY.

(45) CLEAN ALL THE H.V.A.C. VENT/REGISTERS THEY ARE ALL

Received By: Amanda Newhouse REHS: Andrew Petty

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Continuation Sheet

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Comments:

CORRECT THE FOLLOWING (CAL)

45 FILTHY / DIRTY.

45 REPAIR THE TORN COVING IN THE WALK-IN FRIDGE.

1 MAINTAIN EVIDENCE OF FOOD HANDLER/MANAGER CERT AT ALL TIMES, AVAILABLE FOR INSPECTION. OBTAIN WITHIN 60 DAYS

Received By: <u>Amanda Neuhauer</u>	REHS: <u>Andrew Perry</u>
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