

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>MONARREZ PRODUCE</u>		Inspection Date: <u>11/13/15</u>	
Address: <u>Hwy 32, HAMILTON City @ RAILROAD TRACKS</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ARMANDO MONARREZ</u>	Phone No.: <u>-</u>	Inspection Time: <u>2:30</u>	Permit Exp. Date: <u>-</u>
Certified Food Handler: <u>N/A</u>		Certificate Expiration Date: <u>-</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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								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			X			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			
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					X			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		X	
In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean			
In	N/A							44. Premises clean, vermin proof; personal items separate			
In	N/A							45. Floors, walls and ceilings maintained and clean			
In								46. No unapproved living or sleeping quarters			
In								47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location

Comments: VIOLATIONS:

(6) HANDWASHING JUG SHALL BE LOCATED IN A LOCATION THAT WILL FACILITATE HANDWASHING. HANDWASHING SETUP WAS OVER SOME FRUIT.

(5) ALL FOOD SOLD SHALL BE FROM AN APPROVED SOURCE. NO HOME CANNED PRODUCT ALLOWED. CART WAS SELLING CANNED CACTUS.

(12) KEEP TRASH CAN WITH LID ON-SITE AT ALL TIMES. MISSING CAN. CART WAS

Received By: Armando Monarrez REHS: Andrew Petyo