

**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: <b>De Loco Farms</b>		Inspection Date: <b>4/26/14</b>	
Address: <b>Gonzales Flea Market</b>		Reinspection Date (on or after): <b>Next Inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>Fidelina Avila</b>	Phone No.: <b>736-8682</b>	Inspection Time: <b>9:40 am</b>	Permit Exp. Date:
Certified Food Handler: <b>- Whole Produce -</b>		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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode)</b> , 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			
In	N/O	1. Demonstration of knowledge						24. Person in charge present and performs duties			
In		2. Communicable disease restrictions						25. Personal cleanliness and hair restraints			
In	N/O	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used			
In	N/O	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected			
In	N/O	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables			
In		6. Handwashing facilities available						29. Toxic substances properly identified, stored and used			
In	N/A	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled			
In	N/A	8. Time as a public health control, records						33. Nonfood contact surfaces clean			
In	N/A	9. Proper cooling methods						34. Warewashing facilities maintained, test strips			
In	N/A	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair			
In	N/A	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use			
In	N/A	12. Returned and reservice of food						37. Vending Machines			
In		13. Food in good condition, safe, unadulterated						38. Adequate ventilation and lighting			
In	N/A	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate			
In		15. Food from approved source		X			X	40. Wiping cloths properly used and stored			
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention			
In	N/A	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained			
In	N/A	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean			
In	N/A	20. Health care/ School prohibited food						44. Premises clean and vermin proof; personal items separate			
In		21. Hot & cold water. Temp: _____ °F						45. Floors, walls and ceilings maintained and clean			
In		22. Wastewater properly disposed						46. No unapproved living or sleeping quarters			
In		23. No rodents, insects, birds, animals						47. Signs posted; Last inspection report available			X

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

Comments:

Critical Violation

15) Maintain evidence on site that mushrooms for sale are from an approved source. Operator was selling mushrooms but could not verify source. Operator removed 3 lbs from sale.

Other violation

17) Provide a sign with business name, address, and phone numbers.

Received By: <b>Fidelina Avila</b>	REHS: <b>John H. Wells</b>
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