

**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: <u>El Potrero</u>		Inspection Date: <u>4/8/16</u>	
Address: <u>1050 South St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Marta Rueda</u>	Phone No.: <u>865-8045</u>	Inspection Time: <u>11:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Marta Rueda</u>		Certificate Expiration Date: <u>7/5/20</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 (See reverse side of sheet for summary)</u>			

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			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		X					
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	N/O	7. Proper hot and cold food holding temps					X					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	N/O	9. Proper cooling methods										34. Warewashing facilities maintained, test strips							
In	N/A	N/O	10. Proper cooking time and temps										35. Equipment, utensils, approved, clean good repair		X	X				
In	N/A	N/O	11. Reheating temperature for hot holding										36. Equipment, utensils and linens, storage and use		X					
In	N/A	N/O	12. Returned and reservice of food										37. Vending Machines							
In			13. Food safe and unadulterated										38. Adequate ventilation and lighting							
In	N/A	N/O	14. Food contact surfaces clean and sanitized										39. Thermometers provided and accurate							
In			15. Food from approved source										40. Wiping cloths properly used and stored		X					
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs										41. Plumbing, proper backflow prevention							
In	N/A	N/O	18. Compliance with HACCP plan										42. Garbage properly disposed; facilities maintained							
In	N/A	N/O	19. Advisory for raw/undercooked food										43. Toilet facilities supplied, properly constructed, clean		X	X				
In	N/A		20. Health care/ School prohibited food										44. Premises clean, vermin proof; personal items separate							
In			21. Hot & cold water. Temp: <u>123</u> °F					X					45. Floors, walls and ceilings maintained and clean		X					
In			22. Wastewater properly disposed										46. No unapproved living or sleeping quarters							
In			23. No rodents, insects, birds, animals										47. Signs posted; Permit & inspection report available							
													48. Plan Review Required							

No PHF [ ]					
°F	Food	Location	°F	Food	Location
154	Shredded Chicken	Steam Table	41	Chili Colorado	3-Door Cooler
135	Rice	" "	44	Posole	" "
44	Cut Tomatoes	Top of Prep Cooler	41	Eggs	1-Door Cooler

Comments: Correct the following:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.  
 Measured:

a) Cut tomatoes at 44°F in top part of prep cooler  
 b) Posole at 44°F in 3-Door Cooler

11) Provide warm water of 100°F to men's restroom sink.  
 Provide hot water of 120°F to mop sink. Measured 77°F at both

Received By: [Signature] REHS: John H. Wells

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Continuation Sheet

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Name of Facility/ DBA: <b>El Potrero</b>	Inspection Date: <b>4/8/16</b>
Address: <b>1050 South St, Orland, CA 95963</b>	
Owner/Permitee: <b>Martha Rueda</b>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

- 25) Thaw potentially hazardous foods using 1 of 4 approved methods: in cooler, under cool running water, in microwave, or as part of a cooking process. Observed chicken thawing in standing water.
- 35) Remove utensils that are damaged and/or not smooth & cleanable from facility. Observed soft wood spoons, damaged spatulas, spoons, etc (immediately abated)
- 40) Store wiping towels in sanitizer when not in use.
- 43) Provide toilet paper in restrooms at all times. (immediately abated).
- 45a) Repair damaged roof panel in dry storage area.
- 45b) Repair "bubbled" ceiling in men's restroom. Repair roof as needed.

Received By: 

REHS: John H. Wells