

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: LA MEXICANA MARKET		Inspection Date: 8/3/15	
Address: 410 TEHAMA ST. Willows, CA		Reinspection Date (on or after): 10/3/15 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MARIA GARCIA	Phone No.: 517-2693	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: - NONE CURRENT		Certificate Expiration Date: - <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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							Out	COS	
In						X	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					X			
In		N/O							28. Washing fruits and vegetables								
In							X		29. Toxic substances properly identified, stored and used								
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled					X			
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									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									45. Floors, walls and ceilings maintained and clean					X			
In							X		46. No unapproved living or sleeping quarters								
In									47. Signs posted; Permit & inspection report available								
In									48. Plan Review Required								

No PHF []					
°F	Food	Location	°F	Food	Location
41	ARROZ CON LECHE	2-DOOR FRIDGE			
40	MILK	SINGLE TOP FRIDGE			

Comments:

CRITICAL VIOLATION

① OBTAIN FOOD SAFETY MGR CERT WITHIN 60 DAYS. STORE STILL LACKS PROPER FOOD SAFETY CERTIFICATION. COMPLIANCE DATE → 10/3/15.

OTHER VIOLATIONS

② ALL HANDWASH SINKS SHALL BE PROPERLY SUPPLIED WITH SOAP & HANDTOWEL & WARM (100°F) WATER. HAND SINK LACKED

Received By: REHS:

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

⑥ WARM WATER AND ONLY HAND TOWELS.

②① MAINTAIN HOT WATER OF AT LEAST 120°F AT THE 3-COMP. SINK & 160°F AT HANDSINKS & BATHROOMS. 3-COMP SINK MEASURED AT 112°F.

②⑦ STORE ALL RAW POTENTIALLY HAZARDOUS FOOD ~~IN~~ BELOW OR AWAY FROM READY TO EAT FOOD. OBSERVED RAW MEAT ABOVE PRODUCE IN 3-DOOR KITCHEN FRIDGE.

③② ALL REPACKAGED BULK FOODS MUST BE LABELED WITH TYPE OF FOOD & WEIGHT.

④⑤ REPLACE FLOOR COVERING WITH AN APPROVED MATERIAL THAT IS 3/4" RADIUS COVERED IN THE KITCHEN AREA. OBSERVED THAT COVERING HAS BEEN REMOVED IN THIS AREA.

Received By:

[Signature]

REHS:

Andrew P. [Signature]