

**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>LA MEXICANA TACO TRUCK</b>		Inspection Date: <b>8/3/15</b>	
Address: <b>410 N. TEHAMA ST, WILLOWS</b>		Reinspection Date (on or after): <b>10/3/15</b> <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>MARIA GARCIA</b>	Phone No.:	Inspection Time: <b>2:00</b>	Permit Exp. Date:
Certified Food Handler: <b>- NONE CURRENT - DIDN'T PASS EXAM</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"), Beginning with section 113700, California Health and Safety Code</b> (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	1. Demonstration of knowledge	X	X		24. Person in charge present and performs duties		
In	2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
In	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected	X	
In	5. Hands clean & properly washed, glove use		X		28. Washing fruits and vegetables		
In	6. Handwashing facilities available		X		29. Toxic substances properly identified, stored and used		
In	7. Proper hot and cold food holding temps	X	X		30. Food storage, 31. Self service, 32. Labeled		
In	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	12. Returned and reservice of food				37. Vending Machines		
In	13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	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		
In	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In	21. Hot & cold water. Temp: <b>120<sup>+</sup></b> °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; Permit & inspection report available		
					48. Plan Review Required		

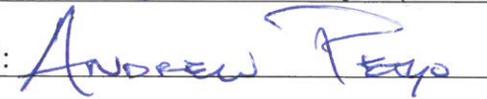
No PHF [ ]					
°F	Food	Location	°F	Food	Location
142	RICE	ATOP STEAM TABLE	40	WATER MELON	INSIDE 2-DOOR FRIDGE
158	BEANS	ATOP STEAM TABLE			
67	CHEESE	ATOP PREP COOLER			
38	BEEF	INSIDE 2-DOOR FRIDGE			

Comments:

**\*\* CRITICAL VIOLATIONS \*\***

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

② HOLD ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F ~~OR AT/ABOVE 136°F~~ AT ALL TIMES. MEASURE WHITE CHEESE ATOP UNPLUGGED PREP COOLER @ 67°F. ~~OR~~ DISPOSED OF APPROX 1 LB OF CHEESE.

Received By:  REHS: 

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS

- ⑤ EMPLOYEES SHALL WASH HANDS ONLY AT THE HANDSINK USING SOAP & PAPER TOWELS. OBSERVED WORKER WASHING HANDS AT 3-COMP SINK
- ⑥ PROVIDE TOWEL DISPENSER FOR PAPER TOWELS AT THE HANDSINK.
- ⑦ STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM ALL READY TO EAT FOOD. OBSERVED RAW BEEF ABOVE FRUITS & TORTILLAS.
- ⑧ REPLACE ALL NON-COMMERCIAL APPLIANCES w/ COMMERCIAL GRADE, N.S.F & HEALTH DEPT. APPROVED APPLIANCES (SILVER HAMILTON BEACH MICROWAVE, OSTER BLENDER)

Received By:

REHS: