

**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>La Perla de Occidente</u>		Inspection Date: <u>10/24/19</u>	
Address: <u>424 Colusa St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>10/30/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Ramirez</u>	Phone No.: <u>(530) 988-3150</u>	Inspection Time: <u>3:35pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Aurelio Mantalvo</u>		Certificate Expiration Date: <u>11/27/22</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	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		
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	X		X	29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps	X		X	30. Food storage, 31. Self service, 32. Labeled	X	
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	
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 reserve of food				37. Vending Machines		
In			13. Food safe and unadulterated		X	X	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		
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		
In	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: <u>130</u> °F	X	X		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		X		47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
56	Carne Asada	Taquera App cooler - less than 30m - moved	55	Cream	4-door Dairy Dessert cooler
87	Beans	At room temp	55	Salt Mexican cheeses	" "
88	Chicharones	Drying in back room	55	Arroz con leche	" "
41	Queso Fresco	Meat display case	55	Flan	" "
Comments:			55	log wt	" "
49	Ribs/Beef	" "			
45	Tongue	cooling in walk-in cooler			
45	Beef	walk-in cooler			

Critical Violations

1. Cease storing utensils in handwash sinks - handwash sinks are only to be used for washing hands.

2. Provide towels at taquera handwash sink

Received By:	REHS: <u>John H. Wells</u>
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**Continuation Sheet**

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**Comments:**  
Critical Violations (continued)

→ Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured multiple foods out of temperature:

- a) Tagueteria Prep cooler - measured carne asada at 54°F. Meat was only there 30 minutes; allowed operator to move to another cooler.
- b) On Hallway Prep Table - measured beans at 87°F. Disposed of 2 lbs.
- c) Meat Display cooler - carne asada/chicken/ribs at east end of cooler measured 49°F.
- d) Walk-in cooler - Beef/Lengua measured 45°F.
- e) 4-Door Dairy/Dessert cooler - multiple foods measured at 55°F ---
  - Cream (disposed of 2 lbs)
  - Soft Mexican cheeses (disposed of 3 lbs)
  - Arroz con leche (disposed of 10 lbs)
  - Flan (disposed of 5 lbs)
  - Yogurt (disposed of 10 lbs)
- f) Air Drying Chicharones - observed chicharones being air dried/cured at 88°F (disposed of 10 lbs). Air drying/curing of chicharones at room temperature requires a ~~food~~ Processed Food Registration (PFR) from the California Dept. of Food & Agriculture.

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Comments:

Critical Violations (continued)

21a) Repair inoperable hot handle at ~~Taqueria~~ Food Prep sink.

21b) Repair both inoperable handles at Carniceria food prep sink.

Other Violations

13) Protect food (red salsa) from consumer contamination using a lid, preparing away from customer area, or some other means.

23) Eliminate the 3+ flies from ~~the~~ Carniceria.

30) Cease storing food (cut potato bucket) on floor. Store on shelf 6 inches off floor.

36a) Cease storing utensils atop grease trap.

36b) Cease cooking tortillas on grill in back room. Cook under a hood.

38a) Clean grease from hood filters.

38b) Provide light shields in Carniceria.

39) Repair/adjust 4-Door Dairy/Dessert cooler so it holds food at below 41°F. Both the air and food in cooler measured 55°F.

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