

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of _____

| | | | |
|--|-------------------------------|---|-------------------|
| Name of Facility/ DBA: TATOS EL NORAWA | | Inspection Date: 10/24/23 | |
| Address: 6387 COUNTRY ROAD DD, ORLAND, CA | | Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small> | |
| Owner/Permitee: GREGORIO RODRIGUEZ | Phone No.: 966-7653 | Inspection Time: 1:30 | Permit Exp. Date: |
| Certified Food Handler: GREGORIO RODRIGUEZ | | Certificate Expiration Date: 1/4/28 <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 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 | | | |
| In | | | | | | | | | | 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 | |
| In | N/O | | | | | | | | | 28. Washing fruits and vegetables | |
| In | | | | | | | | | | 29. Toxic substances properly identified, stored and used | |
| In | N/A | N/O | | | | X | X | | | 30. Food storage, 31. Self service, 32. Labeled | |
| 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 | X |
| 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 | | | | | | | | | 44. Premises clean, vermin proof; personal items separate | X |
| In | | | | | | | | | | 45. Floors, walls and ceilings maintained and clean | |
| In | | | | | | | | | | 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 |
| 116 | COOKED JALAPENOS | S.S. CONTAINER ABOVE P-TABLE | | | |
| 141 | RICE | ATOP STEAM TABLE | | | |
| 144 | BEEF | ATOP STEAM TABLE | | | |
| 41 | SOUP CREAM | BELOW P. COOLER | | | |

Comments:

~~CRITICAL VIOLATION X X~~

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED COOKED JALAPENOS IN CONTAINER AT 116°F. OPERATOR DISPOSED OF 1/2 lb.

OTHER VIOLATIONS

③5 REPLACE WOOD SHELVING IN TRUCK WITH A MATERIAL THAT IS CLEANABLE, DURABLE & NON-ABSORBANT

Received By: *[Signature]* REHS: *Andrew A. Petro*

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Page 2 of 2

| | |
|---|-------------------------------------|
| Name of Facility / DBA: <u>TACOS SC NORAWA</u> | Inspection Date: <u>10/24/23</u> |
| Address: <u>PAGE 2</u> | |
| Owner/Permitee: <u>PAGE 2</u> | |

Comments: OTHER VIOLATIONS (CONT)

(44) REPAIR OIL LEAK UNDER THE TRUCK ~~AND~~ CLEAN PAVEMENT.

NOTE: TRUCK MUST RETURN TO COMMISSARY AFTER EACH OPERATING DAY AS INDICATED UNDER THE COMMISSARY PERMISSION FORM.

| | |
|--------------|------------------------------|
| Received By: | REHS: <u>Andrew A. Perry</u> |
|--------------|------------------------------|