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/ DI	BA:	+617					Inspection Date:			
Name of Facility/DBA: Taco & Patio # 647							3/28/23			
Address: 595 Los Robles Hamiliton City, (A 9595)							Reinspection Date (on or after):			
595 LOS!	Rob	es Hamiliton Cot	4, ((A 95951			(Reinspections are subject to fees)			
Owner/Permitee:		· · · · · · · · · · · · · · · · · · ·	_	Phone No.:			(Reinspections are subject to fees) Inspection Time: Permit Exp. Date:			
A 1	Alejandro Ortiz)		inspection time:	Permit E	xp. Date	:
Certified Food Hand										
Certified Food Hand	ier:						Certificate Expiration Date	e:		
Ci DD							(Certificate expires five years	after it is iss	sued)	
	utine Insp						Other:			
Applicable Law CALIFO	JKWIA KE.	TAIL FOOD CODE ("CalCode), Beginning wit	h section	113700, C	alifornia	Health and Safety Code	(See reverse side of sheet for sum	mary)		
In = In complia	ance N	J/A = Not Applicable $N/O = Not Obset$	erved	Maj = N	Major vio	olation Out = Item	ns not in compliance COS	= Correcte	d On Site	e
Critical Risk Factors for Disease			Maj	Out	COS				Out	COS
In	Demonstration of knowledge Communicable disease restrictions		-			24. Person in charg	e present and performs duties			
In N/O	_	charge of eyes, nose, mouth				26. Approved thaw	iness and hair restraints			
In) N/O		4. Eating, tasting, drinking, tobacco use		1		27. Food separated			V	
(In N/O		5. Hands clean & properly washed, glove use				28. Washing fruits	and vegetables	^		
In N/A N/O	6. Handwashing facilities available			X		29. Toxic substance	es properly identified, stored a	ind used		
In N/A N/O	The state of the s			,		30. Food storage, 3	1. Self service, 32. Labeled		X	
In N/A N/O				-		33. Nonfood contact	et surfaces clean acilities maintained, test strips			
In N/A N/O	N/A N/O 10. Proper cooking time and temps					35. Equipment, uter	utensils, approved, clean good repair			
In N/A N/O	N/A N/O 11. Reheating temperature for hot holding					36. Equipment, uter	utensils and linens, storage and use			
In N/A N/O	N/A N/O 12. Returned and reservice of food					37. Vending Machi				
	13. Food safe and unadulterated N/A N/O 14. Food contact surfaces clean and sanitized					38. Adequate ventil	ation and lighting provided and accurate			
In	15. Food from approved source					40. Wining cloths n	roperly used and stored			
In N/A N/O	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, prope	per backflow prevention			
	The state of the s					42. Garbage properl	rly disposed; facilities maintained			
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food					43. Toilet facilities	supplied, properly constructed				
					44. Premises clean,	an, vermin proof; personal items separate				
In	21. Hot	& cold water. Temp: / 2.0 °F			- 1	45 Floore walls and	ceilings maintained and along	n		
In In		& cold water. Temp://20 °F tewater properly disposed					d ceilings maintained and clear living or sleeping quarters	n		
	22. Was					46. No unapproved	d ceilings maintained and clea- living or sleeping quarters rmit & inspection report avail			
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