

# 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: <b>TACOS EL PATIO</b>		Inspection Date: <b>4/10/19</b>	
Address: <b>585 LOS ROBLES, H.C.</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>ALEJANDRO ORTIZ</b>	Phone No.:	Inspection Time: <b>4:30</b>	Permit Exp. Date:
Certified Food Handler: <b>HORTENSIA LLANAS</b>		Certificate Expiration Date: <b>1/17/21</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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	
<input checked="" type="checkbox"/> In			1. Demonstration of knowledge						24. Person in charge present and performs duties								
<input checked="" type="checkbox"/> In			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints								
<input checked="" type="checkbox"/> In	N/A		3. Discharge of eyes, nose, mouth						26. Approved thawing methods used								
<input checked="" type="checkbox"/> In	N/O		4. Eating, tasting, drinking, tobacco use						27. Food separated and protected								
<input checked="" type="checkbox"/> In	N/O		5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables								
<input checked="" type="checkbox"/> In			6. Handwashing facilities available						29. Toxic substances properly identified, stored and used								
<input checked="" type="checkbox"/> In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled								
<input checked="" type="checkbox"/> In	N/A		8. Time as a public health control, records						33. Nonfood contact surfaces clean								
<input checked="" type="checkbox"/> In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips								
<input checked="" type="checkbox"/> In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair								
<input checked="" type="checkbox"/> In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use								
<input checked="" type="checkbox"/> In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines								
<input checked="" type="checkbox"/> In			13. Food safe and unadulterated						38. Adequate ventilation and lighting								
<input checked="" type="checkbox"/> In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate								
<input checked="" type="checkbox"/> In			15. Food from approved source						40. Wiping cloths properly used and stored								
<input checked="" type="checkbox"/> In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention								
<input checked="" type="checkbox"/> In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained								
<input checked="" type="checkbox"/> In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean								
<input checked="" type="checkbox"/> In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate								
<input checked="" type="checkbox"/> In			21. Hot & cold water. Temp: <b>120</b> °F						45. Floors, walls and ceilings maintained and clean								
<input checked="" type="checkbox"/> In			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters								
<input checked="" type="checkbox"/> 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	COOKED ONIONS	FOOD WARMER			
140	SERRANO PEPPERS	IN SOUP WARMER			

Comments:

\*\* ALL VIOLATIONS CORRECTED FROM LAST INSPECTION REPORT.

Received By: [Signature] REHS: [Signature]