

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>TACO BELL</u>		Inspection Date: <u>4/5/23</u>	
Address: <u>1145 HOFF WAY, ORLAND, CA 95963</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>JANICE SUTHERLAND</u>	Phone No.: <u>865-5615</u>	Inspection Time: <u>3:15</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR</u> <u>ASHLEE LAYMAN</u>		Certificate Expiration Date: <u>2/22/24</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</u> (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
<u>In</u>		1. Demonstration of knowledge			24. Person in charge present and performs duties
<u>In</u>		2. Communicable disease restrictions			25. Personal cleanliness and hair restraints
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth			26. Approved thawing methods used
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use			27. Food separated and protected
<u>In</u>	N/O	5. Hands clean & properly washed, glove use			28. Washing fruits and vegetables
<u>In</u>		6. Handwashing facilities available			29. Toxic substances properly identified, stored and used
<u>In</u>	N/A	7. Proper hot and cold food holding temps	X	X	30. Food storage, 31. Self service, 32. Labeled
<u>In</u>	N/A	8. Time as a public health control, records			33. Nonfood contact surfaces clean
<u>In</u>	N/A	9. Proper cooling methods			34. Warewashing facilities maintained, test strips
<u>In</u>	N/A	10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair
<u>In</u>	N/A	11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use
<u>In</u>	N/A	12. Returned and reserve of food			37. Vending Machines
<u>In</u>		13. Food safe and unadulterated			38. Adequate ventilation and lighting
<u>In</u>	N/A	14. Food contact surfaces clean and sanitized			39. Thermometers provided and accurate
<u>In</u>		15. Food from approved source			40. Wiping cloths properly used and stored
<u>In</u>	N/A	16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention
<u>In</u>	N/A	18. Compliance with HACCP plan			42. Garbage properly disposed; facilities maintained
<u>In</u>	N/A	19. Advisory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean
<u>In</u>	N/A	20. Health care/ School prohibited food			44. Premises clean, vermin proof; personal items separate
<u>In</u>		21. Hot & cold water. Temp: <u>120</u> °F			45. Floors, walls and ceilings maintained and clean
<u>In</u>		22. Wastewater properly disposed			46. No unapproved living or sleeping quarters
<u>In</u>		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
54	GUACAMOLE	ATOP PREP COOLER			
33	CHEESE	ATOP PREP COOLER			
27	COOKED CHICKEN	WALK-IN FRIDGE			
146	GROUND BEEF	ATOP STEAM TABLE			

Comments:

CRITICAL VIOLATION

(7) HOLD ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURE GUACAMOLE ATOP THE LINE @ 54°F. OPERATOR DISPOSED OF APPROX. 1 PINT.

OTHER VIOLATIONS

(40) MAINTAIN THE PROPER AMOUNT OF SANITIZER IN THE

Received By:

McKenna Dushy

REHS:

Andrew P. Mayo

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Address: <u>PAGE 2</u>	
Owner/Permitee:	

Comments:

OTHER VIOLATIONS (CONT.)

40 WIPING CLOTH BUCKETS. MEASURED APPROX 100 PPM QUATS IN RAG BUCKETS (REQ. 7200 PPM).

45 REPAIR MISSING COVING ON WALL BEHIND CO₂ CYLINDER.

Received By: <u>A McKeen</u>	REHS: <u>ANDREW PETRO</u>
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