

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: EL PATIO		Inspection Date: 5/14/19	
Address: 575 BROADWAY AVE, HAMILTON CITY		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: ALEJANDRO ORTIZ	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: ALEJANDRO ORTIZ		Certificate Expiration Date: 4/4/20 <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							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						29. Toxic substances properly identified, stored and used								
In	N/A	N/O	7. Proper hot and cold food holding temps						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								
In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines								
In			13. Food safe and unadulterated						38. Adequate ventilation and lighting					X			
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					X			
In			21. Hot & cold water. Temp: <u>116</u> °F				X		45. Floors, walls and ceilings maintained and clean					X			
In			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters								
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
34	RAW SHELL EGGS	ATOP PREP COOLER	220	CARNITAS	DILIGENT PREP
32	RAW SHRIMP	BELOW PREP COOLER	32	WATERMELON	WALK-IN
34	GUACAMOLE	ATOP PREP COOLER	32	FLAN	SINGLE DOOR TRUE FRIDGE
147	REFRIED BEANS	STEAM TABLE			

Comments:

VIOLATIONS:

21) MAINTAIN HOT WATER OF AT LEAST 120°F AT THE FIXTURE MEASURED ONLY 116°F.

32) LABEL ALL BULK FOOD AND SPICES OF CONTENTS. 2 OBSERVED A FEW SPICE CONTAINERS WITHOUT LABELS.

35) REPAIR GAP IN THE GREASE BAFFLES ABOVE THE GRILL.

35) REMOVE ALL WOOD CUTTING BOARDS. ONLY USE PLASTIC OR

Received By: [Signature] REHS: ANDREW PERRO

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Continuation Sheet

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Comments: Violations:

35 GLASS, WOOD IS NOT ALLOWED.

35 CLEAN & SANITIZE THE FOLLOWING:

- 1) INSIDE & AROUND THE TRAUSSON FREEZER
- 2) THE WALLS ON THE WALK-IN, (MOLDY/DIRTY)
- 3) THE SODA NOZZLES - CLEAN ON REGULAR BASIS (MOLDY)

35 RE-PAINT THE BACK SHELVES SO THERE IS NO EXPOSED WOOD.

35 REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED MODELS. (WHITE GALAXY FRIDGE)

39 REPAIR/REPLACE LIGHT IN FRONT SERVER FRIDGE.

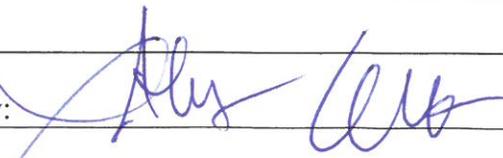
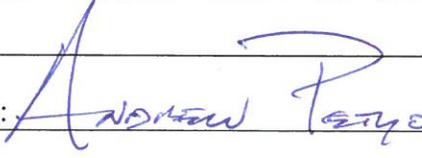
44 STORE ALL PERSONAL FOOD IN A DESIGNATED AREA, AWAY FROM FOOD SERVED TO THE PUBLIC.

45 REPAIR THE FOLLOWING:

- 1) THE TILE COVING ALONG WALL IN DESERT ROOM
- 2) THE WALL ABOVE THE WATER HEATER.
- 3) THE TILE FLOOR INSIDE THE WALK-IN FLOOR

45 RE-SEAL THE F.R.P. TO WALL BEHIND 3-COMP SINK & REPAIR WALL & HOLES.

45 CLEAN/SANITIZE BEHIND KITCHEN APPLIANCES STOVE, GRILL ETC.

Received By: 	REHS: 
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