

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>Tacos El Narawa (by truck stop)</u>		Inspection Date: <u>5/28/22</u>	
Address: <u>6387 County Rd 50, Oland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Gregoria Rodriguez</u>	Phone No.: <u>966-7653</u>	Inspection Time: <u>11:45 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Paulina Negrate</u>		Certificate Expiration Date: <u>4/15/24</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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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				
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				
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				
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				
In			21. Hot & cold water. Temp: <u>112</u> °F			X		45. Floors, walls and ceilings maintained and clean				
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
	<u>143 chicken</u>	<u>Steam Table</u>			

Comments:

21) Provide hot water of 120°F. Measured 112°F.

Received By: x Karla Rodriguez REHS: John H. Wells