

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
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: <u>TACOS EL PATIO</u>	Inspection Date: <u>5/27/21</u>
Address: <u>PAGE 2</u>	
Owner/Permittee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</i>	

Comments: **CRITICAL VIOLATIONS**

① COOLER AT 47°F. OPERATOR DISPOSED OF APPROX 3 LB RICE AND MUST ADJUST/REPAIR COOLER TO HOLD 24°F

②3 KEEP FACILITY FREE OF ALL INSECTS, VERMIN. AND RODENTS AT ALL TIME. OBSERVED 20+ FLIES INSIDE THE TRUCK. THIS IS BECAUSE THE WINDOWS AND DOOR ARE KEPT COMPLETELY OPEN.

OTHER VIOLATIONS

⑥ THE HANDWASH SINK SHALL BE PROPERLY SUPPLIED WITH SOAP, WARM WATER & PAPER TOWELS AT ALL TIMES. 1 HAND SINK LACKED PAPER TOWELS.

②2 REPAIR LEAK (DRIP) BELOW THE TRUCK THAT IS FLOWING INTO OVER FLOWING BUCKET.

②5 CLEAN/DEGREASE THE EXHAUST FANS ON THE BACK OF THE TRUCK. 2 THEY ARE GREASY & FILTHY.

③6 SECURE THE GAS CYLINDERS ON THE BACK OF THE TRUCK WITH CHAINS OR BUNGI CORDS.

④2 GREASE & OIL CREATED BY THE FACILITY MUST BE DISPOSED OF IN A SANITARY MANNER & CANNOT BE DUMPED OR ALLOWED TO ACCUMULATE IN CONTAINERS BEHIND THE FACILITY. CONTACT ENV. HEALTH TO DISCUSS!

④5 REPAIR THE HOLE IN THE FLOORING NEAR THE GRILL

④5 REPAIR THE STEP ON THE STAIRS AT THE ENTRY TO THE TRUCK.

Received By: X Abigail Ortiz REHS: Andrew Peryo