

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: SALON LOCASO		Inspection Date: 5/3/23	
Address: 6381 NEWVILLE RD., ORLAND, CA 95963		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: LUIS BARTISTA	Phone No.:	Inspection Time: 10:30	Permit Exp. Date:
Certified Food Handler: MGR. - NONE CURRENT		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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				X			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				X			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				X			
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							
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: 120°F							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
40	GUACAMOLE	ATOP P. TABLE			
132	GRILLED ONIONS	STEAM TABLE			
40	RAW BEEF	2 - DOOR FRIDGE			

Comments: CORRECT THE FOLLOWING:

① OBTAIN THE FOOD SAFETY MANAGER CERT. (SHEET PROVIDED) & FOOD HANDLER CARDS FOR EMPLOYEES. COMPLIANCE DATE => 60 DAYS - 7/3/23.

② HAND TOWELS SHALL BE IN A DISPENSER AT HAND SINK

③ CLEAN & SANITIZE UNDER THE FLAT IRON GRILL.

④ CLEAN & SANITIZE THE HOOD BAFFLES, THEY ARE GREASY.

Received By: **Rosalia Ochoa** REHS: **Andrew A. Fero**