

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>EL GRULLENSE FOODS</u>		Inspection Date: <u>6/1/23</u>	
Address: <u>Hwy 99 @ Swift St., ORLAND, CA 95963</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>JOSE MORALES</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>JOSE MORALES</u>		Certificate Expiration Date: <u>7/12/27</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	N/A	N/O	Critical Risk Factors for Disease	Maj	Out	COS	Description	Out	COS
<input checked="" type="checkbox"/>			1. Demonstration of knowledge		<input checked="" type="checkbox"/>		24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>			6. Handwashing facilities available		<input checked="" type="checkbox"/>		29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	7. Proper hot and cold food holding temps		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	12. Returned and reserve of food				37. Vending Machines		
<input checked="" type="checkbox"/>			13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>			15. Food from approved source				40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> N/A	<input checked="" type="checkbox"/> N/O	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: <u>120°</u> °F				45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>			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
37	Horchata	Horchata Machine			
43	CHEESE	ATOP COOLER			
120	COOKED JALAPENOS	ATOP S. TABLE			
32	RAW BEEF	2-DOOR EVEREST			

Comments: VIOLATIONS:

- ⑥ THE HANDWASH SINK SHALL BE AVAILABLE FOR USE AT ALL TIMES, 2 OBSERVED UTENSILS BEING STORED IN SINK
- ⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED FOODS ATOP P. COOLER 2°F OUT OF TEMP & COOKED JALAPENOS ON STEAM TABLE OUT OF TEMP. (120°F). OPERATOR RE-HEATED JALAPENOS TO KILL TEMP & P. COOLER TEMP WAS TURNED DOWN

Received By: [Signature] REHS: ANDREW PERNO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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

Comments: VIOLATIONS (CONT.)

③9 PROVIDE A PROBE THERMOMETER AVAILABLE FOR USE INSIDE THE FOOD TRUCK.

① ALL EMPLOYEES THAT HANDLE FOOD MUST HAVE A FOOD SAFETY HANDLER CARD. KEEP PROOF ON SAFETY CERT AT THE TRUCK.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW A. [Signature]</u>
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