

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: PASPADOS LOCOS		Inspection Date: 6/23/23
Address: IN FRONT OF TIERRA DEL SOL APT., ORLAND		Reinspection Date (on or after): *CLOSED ON ABOVE DATE/TIME <small>(Reinspections are subject to fees)</small>
Owner/Permittee: JOSE MARTINEZ	Phone No.:	Inspection Time: 3:30
Certified Food Handler: JOSE MARTINEZ		Permit Exp. Date:
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:		Certificate Expiration Date: EXPIRED <small>(Certificate expires five years after it is issued)</small>
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									
In			1.	Demonstration of knowledge					X	X		24.	Person in charge present and performs duties							
In			2.	Communicable disease restrictions					X	X		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						X		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				X	X			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			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: <u> </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
39	WATERMELON	COOL SMALL EVEREST FRIDGE			

Comments:

*** FACILITY IS CLOSED ON THE ABOVE DATE & TIME DUE TO THE FOOD CART LACKING ELECTRICITY.**

- REPAIR WATER PUMP & GENERATOR.

- PROVIDE A SIGN W/ BUSINESS NAME, LOCATION, ETC.

- OBTAIN FOOD SAFETY CERTS. (SHEETS PROVIDED)

*** CONTACT G.C.E.H. FOR RE-INSPECTION BEFORE OPENING**

Received By: *[Signature]* REHS: *ANDREW A. PERRY*