

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: El Toro Loco | | Inspection Date: 7/26/23 | |
| Address: 570 Main St, Hamilton City, CA | | Reinspection Date (on or after): next inspection <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: Iskender Hussein | Phone No.: | Inspection Time: 10:00 AM | Permit Exp. Date: |
| Certified Food Handler: Exposed | | 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 | | | | | | | X | | 24. Person in charge present and performs duties | | |
| In | | | | | | | | | 25. Personal cleanliness and hair restraints | | |
| In | N/O | | | | | | | | 26. Approved thawing methods used | | |
| In | N/O | | | | | | | | 27. Food separated and protected | | |
| In | N/O | | | | | | | | 28. Washing fruits and vegetables | | |
| In | | | | | | | | | 29. Toxic substances properly identified, stored and used | | |
| In | N/A | N/O | | | | | | | 30. Food storage, 31. Self service, 32. Labeled | X | |
| In | N/A | | | | | | | | 33. Nonfood contact surfaces clean | | |
| In | N/A | N/O | | | | | | | 34. Warewashing facilities maintained, test strips | | |
| In | N/A | N/O | | | | | | | 35. Equipment, utensils, approved, clean good repair | X | |
| In | N/A | N/O | | | | | | | 36. Equipment, utensils and linens, storage and use | | |
| In | N/A | N/O | | | | | | | 37. Vending Machines | | |
| In | N/A | N/O | | | | | | | 38. Adequate ventilation and lighting | | |
| In | N/A | N/O | | | | | X | | 39. Thermometers provided and accurate | | |
| In | N/A | N/O | | | | | | | 40. Wiping cloths properly used and stored | | |
| In | N/A | N/O | | | | | | | 41. Plumbing, proper backflow prevention | | |
| In | N/A | N/O | | | | | | | 42. Garbage properly disposed; facilities maintained | | |
| In | N/A | N/O | | | | | | | 43. Toilet facilities supplied, properly constructed, clean | | |
| In | N/A | | | | | | | | 44. Premises clean, vermin proof; personal items separate | | |
| In | N/A | | | | | | | | 45. Floors, walls and ceilings maintained and clean | | |
| In | | | | | | | | | 46. No unapproved living or sleeping quarters | | |
| In | | | | | | | X | | 47. Signs posted; Permit & inspection report available | | |
| In | | | | | | | | | 48. Plan Review Required | | |

| No PHF [] | | | | | |
|------------|--------|------------------------|----|------|----------|
| °F | Food | Location | °F | Food | Location |
| 35 | shrimp | cold display fridge | | | |
| 38 | Milk | reach in fridge | | | |
| 21 | Beef | walk-in fridge | | | |

Comments: Major Violations

1) Food Safety Cert noted to be lacking / Provide a Food Safety Cert for manager in 60 days of today's date 9/26/25 2025

14) Cutting boards observed to have heavy staining. Food contact surfaces shall be maintained free of contaminants / Clean and sanitize.

| | |
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| Received By: | REHS: |
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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| | |
|---|------------------|
| Name of Facility / DBA: <u>El Toro Loco Market</u> | Inspection Date: |
| Address: <u>Pg 2</u> | |
| Owner/Permitee: | |

Comments:

23) Multiple Flies observed in meat Dept and baked goods display case. / Provide adequate airflow, pest control in facility.

30) Corn flour (mascasa) observed on floor in store room. / store all foods 6 inches from food surfaces.

35) Fans in walk in cooler observed to have heavy dust accumulation. / Clean & maintain.

| | |
|---------------------------------|-------------------------|
| Received By: <u>[Signature]</u> | REHS: <u>Jay Bhakla</u> |
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