

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

225 N. Tehama Street, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of 2

Name of Facility/ DBA: <u>Taos Locaso</u>		Inspection Date: <u>7/29/22</u>	
Address: <u>6381 County Road 200, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/5/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Luis Bautista</u>	Phone No.:	Inspection Time: <u>11:25am</u>	Permit Exp. Date:
Certified Food Handler:		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			
In									24. Person in charge present and performs duties		
In							X		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				X		X	30. Food storage, 31. Self service, 32. Labeled		
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		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use	X	
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							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	N/O							44. Premises clean, vermin proof; personal items separate	X	
In	N/A								45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]						
°F	Food	Location		°F	Food	Location
145	Beef	Hot held on stove		145	Bitria	3-Bed Warmer
125	Beans	"	"	45	cut Tomatoes	Prep cooler
138	Rice	"	"	41	Carnitas	Everest cooler
138	Tripe	"	"			

**Comments:**  
Critical Violation  
 Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:  
 a) On stove top - Beans at ~~125~~ 125°F.  
 b) In Prep cooler - Cut tomato at 45°F.  
Other Violations  
 Provide a food safety manager for facility. Require all employees to obtain a food handlers card.

Received By: <u>X</u> <u>Bucks</u>	REHS: <u>John H. Wells</u>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:  
other violations (continued)

36) Remove non-commercial crockpot from facility.

44) Maintain emergency exit closed -w- provide a screen window.

Received By: <u>x</u> <u>J. Burke</u>	REHS: <u>John H. Wells</u>
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