

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

247 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>La Perla de Occidente</u>		Inspection Date: <u>7/9/21</u>	
Address: <u>424 Colusa St, Orland CA 95963</u>		Reinspection Date (on or after): <u>Late in Day (~12:00 pm)</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Martin Ramirez</u>	Phone No.: <u>(530) 988-3150</u>	Inspection Time: <u>10:45am</u>	Permit Exp. Date:
Certified Food Handler: <u>Aurelia Montalvo</u>		Certificate Expiration Date: <u>11/27/22</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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								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					X			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					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 reserve of food							37. Vending Machines		
In		13. Food safe and unadulterated								38. Adequate ventilation and lighting	X	
In	N/A	N/O	14. Food contact surfaces clean and sanitized				X			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>125</u> °F								45. Floors, walls and ceilings maintained and clean		
In		22. Wastewater properly disposed				X				46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals					X			47. Signs posted; Permit & inspection report available		
										48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
146	Beans	Steam Table	41	Ham	Meat Display Cooler
49	Cut Tomato	Cold Table - cut 1 hour ago → OK	41	All Pastas	" "
41	All Pastas	Cold Drawer	41	Shrimp	" "
42	Hot Dogs	Dairy Cooler	47	Chicken	Walk-in cooler

Comments:  
 Possible Closure Violation (Critical Violation)  
 2) Eliminate leak to floor/bucket from food prep sink in Meat Dept. Will provide operator 1 hour to abate violation & avoid closure of facility.  
Other Critical Violations  
 6a) Cease placing dirty utensils in taqueria handwash sink.  
 6b) Provide ~~handwash~~ soap at taqueria handwash sink.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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