

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>ELENITAS MEXICAN RESTAURANT</u>		Inspection Date: <u>10/20/19</u>	
Address: <u>239 W. Wood St., Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>EDGAR & TENNELLE CURIEL</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MGR.</u> <u>TENNELLE CURIEL</u>	Certificate Expiration Date: <u>1/26/24</u> <small>(Certificate expires five years after it is issued)</small>		
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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			
In									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					X		27. Food separated and protected		X
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled		X
In		N/A							33. Nonfood contact surfaces clean		
In	N/A	N/O					X		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		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									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		
In									45. Floors, walls and ceilings maintained and clean		X
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
48	GUACAMOLE	ATOP S. TABLE			
50	RAW SHRIMP	SMALL BUCKET			
148	BEANS	ATOP COUNTER			
97	CHICKEN	DY GENT PREP			

Comments: VIOLATIONS

④ ALL DRINKING GLASSES USED BY EMPLOYEES IN FOOD PREP AREAS MUST HAVE LIDS TO PREVENT CROSS CONTAMINATION.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED PREP COOLER FRIDGE OUT OF TEMP 5°-7°F. OPERATOR ADJUSTED TEMP AND FOOD ABOVE WAS DISPOSED OF BY OPERATOR →

Received By: [Signature] REHS: Andrew Petyo

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Continuation Sheet

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Name of Facility/ DBA: SLENITA'S MEXICAN RESTAURANT	Inspection Date: 10/21/19
Address: PAGE 2	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

VIOLATIONS (CONT.)

- 9) COOKED BEANS SHALL ONLY BE COOLED USING RAPID COOLING METHODS (I.E. SHALLOW METAL PANS, ICE PADDLE ETC) OBSERVED BIG POT OF BEANS BEING SETUP TO COOL.
- 27) ALL FOOD PREP. IS PROHIBITED BETWEEN PUBLIC WALKWAY TO RESTROOMS.
- 30) ALL FOOD SHALL BE STORED AT LEAST 6" OFF OF THE GROUND.
- 32) ALL FOOD THAT IS NOT EASILY RECOGNIZABLE MUST BE LABELED OF CONTENTS.
- 35) CLEAN/SANITIZE ALL EQUIPMENT IN THE KITCHEN AREAS. ALL WERE GREASY AND DIRTY.
- 36) DISCONTINUE USING FRYER THAT IS NOT COMPLETELY UNDER THE HOOD.
- 45) CLEAN/SANITIZE/DE GREASE THE WALLS/FLOORS/CEILING IN THE KITCHEN. IT WAS OBSERVED TO BE VERY GREASY & DIRTY

Received By:

[Signature]

REHS:

[Signature]