

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 3

Name of Facility/ DBA: <u>EL TORO LOCO</u>		Inspection Date: <u>8/27/19</u>	
Address: <u>570 MAIN ST, HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ISKANDER HUSSEIN</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>OSCAR PINEDA</u>		Certificate Expiration Date: <u>4/19/22</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" 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			
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	X	
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	X	
In	N/A	N/O 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A	N/O 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	X	
In	N/A	N/O 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean	X	
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
36	PORK	DISPLAY FRIDGE	25	BEEF	WALK-IN FRIDGE
40	CEVICHE	DISPLAY FRIDGE	39	MILK	REACH-IN FRIDGE
170	GRILLED CHICKEN	HOT HOLDING CABINET			
39	QUESO FRESCO	3-DOOR FRIDGE			

Comments: VIOLATIONS

(5) BEFORE DONNING GLOVES OR WHEN CHANGING GLOVES, HAND SHALL BE WASHED WITH SOAP AND WARM WATER, OBSERVED EMPLOYEES PUTTING ON GLOVES & NOT WASHING THEIR HANDS.

(22) (42) ALL WASTEWATER & GARBAGE/WASTE FOOD DEBRIS SHALL BE DISPOSED OF IN AN APPROVED MANNER, OBSERVED GREY WATER DISCHARGE, GARBAGE, DEBRIS & FOOD DEBRIS

Received By: [Signature] REHS: ANDREW PERRY

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Address:	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments: VIOLATIONS (CONT.)

22 + 42 BEHIND THE FOOD FACILITY, WHICH IS ATTRACTING HUNDREDS OF FLIES/YELLOW JACKETS ETC. - THIS ARE MUST BE CLEANED UP.

28 KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. MAINTAIN PEST CONTROL. OBSERVED DOZENS OF FLIES INSIDE KITCHEN AREA, ROACHES NEAR WATER HEATER & HUNDREDS OF FLIES BEHIND STORE

26 THAWING SHALL BE DONE USING ONLY THE FOOD PREP SINK & NOT THE 3-COMP WAREWASHING SINK. OBSERVED SHRIMP BEING DEFROSTED IN 3-COMP SINK.

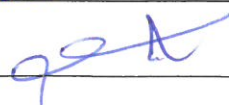
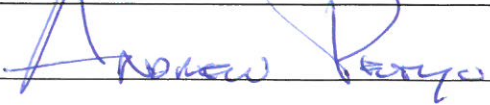
29 ALL TOXICS, CLEANERS, ETC. SHALL BE STORED IN A DESIGNATED AREA WHICH IS AWAY FROM FOOD.

30 ALL FOOD MUST BE STORED AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED POTATOES ON STORE FLOOR AND RAW MEAT ON FLOOR OF WALK-IN FREEZER.

32 ALL BULK FOODS MUST BE LABELED CORRECTLY W/ CONTENTS, WEIGHT, ETC. OBSERVED CREMA NOT LABELED, MASA NOT LABELED CORRECTLY, OCTOPUS IN BAGS - NOT LABELED.

35 REPAIR & CLEAN THE FLOORING & COVING IN THE WALK-IN FRIDGE. THE FLOORING AND COVING IN WALK-IN IS FILTHY AND IN DIS REPAIR NEAR WALLS.

35 REPAIR THE BROKEN FAN ON COMPRESSOR IN WALK-IN FREEZER.

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Comments: VIOLATIONS (CONT.)

(42) KEEP THE DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS/INSECTS.

(45) CLEAN & SANITIZE THE FLOORING IN THE BACK ROOM (ICE MACHINE) & BUTCHER SHOP. IT WAS OBSERVED TO BE VERY FILTHY.

Received By: <u>[Signature]</u>	REHS: <u>Andrew P. [Signature]</u>
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