

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: ALBRIA'S TACOS		Inspection Date: 9/11/19	
Address: @ Hwy 45, ORD BEND, GLENN		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MARIA G. NIÑO	Phone No.:	Inspection Time: 2:00	Permit Exp. Date:
Certified Food Handler: MARIA G. NIÑO		Certificate Expiration Date: 9/21/22 <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 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	N/A	N/O	Maj	Out	COS							
<input checked="" type="checkbox"/>						1. Demonstration of knowledge						
<input checked="" type="checkbox"/>						2. Communicable disease restrictions						
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>				3. Discharge of eyes, nose, mouth						
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>				4. Eating, tasting, drinking, tobacco use						
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>				5. Hands clean & properly washed, glove use						
<input checked="" type="checkbox"/>						6. Handwashing facilities available						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				7. Proper hot and cold food holding temps						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					8. Time as a public health control, records						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				9. Proper cooling methods						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				10. Proper cooking time and temps						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				11. Reheating temperature for hot holding						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				12. Returned and reservice of food						
<input checked="" type="checkbox"/>						13. Food safe and unadulterated						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				14. Food contact surfaces clean and sanitized						
<input checked="" type="checkbox"/>						15. Food from approved source						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				16. Shell stock tags, 17. Gulf Oyster regs						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				18. Compliance with HACCP plan						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				19. Advisory for raw/undercooked food						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				20. Health care/ School prohibited food						
<input checked="" type="checkbox"/>						21. Hot & cold water. Temp: 120 °F						
<input checked="" type="checkbox"/>						22. Wastewater properly disposed						
<input checked="" type="checkbox"/>						23. No rodents, insects, birds, animals						
						24. Person in charge present and performs duties						
						25. Personal cleanliness and hair restraints						
						26. Approved thawing methods used						
						27. Food separated and protected						
						28. Washing fruits and vegetables						
						29. Toxic substances properly identified, stored and used						
						30. Food storage, 31. Self service, 32. Labeled						
						33. Nonfood contact surfaces clean						
						34. Warewashing facilities maintained, test strips						
						35. Equipment, utensils, approved, clean good repair						
						36. Equipment, utensils and linens, storage and use						
						37. Vending Machines						
						38. Adequate ventilation and lighting						
						39. Thermometers provided and accurate						
						40. Wiping cloths properly used and stored						
						41. Plumbing, proper backflow prevention						
						42. Garbage properly disposed; facilities maintained						
						43. Toilet facilities supplied, properly constructed, clean						
						44. Premises clean, vermin proof; personal items separate						
						45. Floors, walls and ceilings maintained and clean						
						46. No unapproved living or sleeping quarters						
						47. Signs posted; Permit & inspection report available						
						48. Plan Review Required						

No PHF []					
°F	Food	Location	°F	Food	Location
146	PINTO BEANS	ATOP STOVE			
141	CHICKEN	STEAM TABLE			
41	SOUR CREAM	SMALL SILVER FRIGIDAIRE FRIDGE			

Comments: VIOLATIONS:

(29) STORE ALL TOXICS AND/OR CHEMICALS AWAY FROM FOOD AND UTENSILS. NOBSERVED BUG SPRAY NEXT TO DRINKS.

(35) ALL NON-COMMERCIAL APPLIANCES MUST BE REPLACED WITH N.S.F., COMMERCIAL GRADE APPLIANCES. INSIDE THE TRUCK (SILVER SMALL FRIDGE)

(50) WHEN GRILL/STOVE IS BEING USED, THE EXHAUST FAN MUST BE ON AT ALL TIMES.

Received By: *[Signature]* REHS: *[Signature]*