

FIELD 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>Los Mishmas MFF</u>		Inspection Date: <u>1/11/17</u>	
Address: <u>AT EMPTY LOT NEXT TO RAILROAD TRACKS, HAMILTON CITY</u>		Inspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Jose Morales</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- NOT ON TRUCK</u>		Certificate Expiration Date: <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									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							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							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		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
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		X
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		
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
138	BEEF	ATOP S. TABLE			
139	PINTO BEANS	ATOP S. TABLE			
135	JALAPENO	ATOP GRILL			

Comments:
NO CRITICAL VIOLATIONS
CORRECT THE FOLLOWING

① MAINTAIN EVIDENCE ON VEHICLE OF CERTIFIED FOOD MANAGER AND HANDLER. OPERATOR SAID CERT WAS ON OTHER TRUCK

③ ROOF FLAPS SHALL BE SCREENED TO PREVENT VERMIN & INSECT ENTRY.

③ CLEAN/SANITIZE & DEGREASE OR REPLACE SCREENS ON THE CEILING OF THE VEHICLE. OBSERVED TO BE VERY GREASY/DIRTY

Received By: [Signature] REHS: ANDREW PERRY

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

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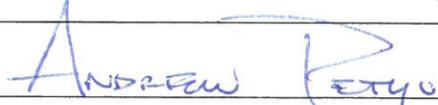
Name of Facility/ DBA: LOS MISMOS MFF	Inspection Date: 11/11/17
Address:	
Owner/Permitee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

CORRECT THE FOLLOWING (CONT.):

35 CLEAN / SANITIZE SHELVING INSIDE COOLER

41 REPAIR LEAKY TANK / PLUMBING UNDERNEATH MOBILE FOOD TRUCK. WATER APPEARED TO BE LEAKING UNDER VEHICLE.

Received By: 	REHS: 
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