

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>EL TORO LOCO</u>		Inspection Date: <u>2/7/17</u>	
Address: <u>570 MAIN ST., HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>3/7/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>ISKANDER HUSSEIN</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- EXPIRED</u>		Certificate Expiration Date: <u> </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 (See reverse side of sheet for summary)</u>			

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		X		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				27. Food separated and protected		X
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available	X	X		29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps				30. Food storage		X
In	N/A	8. Time as a public health control, records				31. Self service, 32. Labeled		
In	N/A	9. Proper cooling methods				33. Nonfood contact surfaces clean		
In	N/A	10. Proper cooking time and temps				34. Warewashing facilities maintained, test strips		
In	N/A	11. Reheating temperature for hot holding				35. Equipment, utensils, approved, clean good repair		X
In	N/A	12. Returned and reservice of food				36. Equipment, utensils and linens, storage and use		X
In		13. Food safe and unadulterated				37. Vending Machines		
In	N/A	14. Food contact surfaces clean and sanitized				38. Adequate ventilation and lighting		
In		15. Food from approved source				39. Thermometers provided and accurate		
In	N/A	16. Shell stock tags, 17* Gulf Oyster regs				40. Wiping cloths properly used and stored		
In	N/A	18. Compliance with HACCP plan				41. Plumbing, proper backflow prevention		X
In	N/A	19. Advisory for raw/undercooked food				42. Garbage properly disposed; facilities maintained		
In	N/A	20. Health care/ School prohibited food				43. Toilet facilities supplied, properly constructed, clean		
In		21. Hot & cold water. Temp: <u>117</u> °F		X		44. Premises clean, vermin proof, personal items separate		X
In		22. Wastewater properly disposed				45. Floors, walls and ceilings maintained and clean		X
In		23. No rodents, insects, birds, animals	X	X		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
40	GROUND PORK	DISPLAY FRIDGE	37	PORK	WALK-IN FRIDGE
37	FISH	DISPLAY FRIDGE			
41	CHICKEN	DISPLAY FRIDGE			
39	QUESO FRESCO	SINGLE DOOR CHEESE FRIDGE			

Comments:
** FOOD FACILITY MUST IMPROVE IN ORDER TO AVOID CLOSURE/ RE-INSPECTION FEES.

** CRITICAL VIOLATIONS **

6 REPAIR/ REPLACE BROKEN HANDWASH SINK IN THE BUTCHER SHOP (INCLUDING PLUMBING). UNOBSERVED SINK COMING OFF WALL & BROKEN PLUMBING, WITH TEMPORARY REPLACEMENT SINK INSTALLED.

23 KEEP FACILITY FREE OF ALL PESTS, INSECTS, RODENTS

Received By: [Signature] REHS: ANDREW PERRY

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Page 2 of 3

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

Comments:

(23) ETC. AT ALL TIMES. A FACILITY IS INFESTED WITH GERMAN COCKROACHES. MANY ENTRY POINTS OBSERVED.

OTHER VIOLATIONS

(1) FACILITY LACKS PROOF OF A CERTIFIED FOOD MANAGER. THE PREVIOUS MGR. CERT HAS BEEN EXPIRED SINCE LAST YEAR. OBTAIN CERT WITHIN 60 DAYS. COMPLIANCE DATE → 4/7/17.

(21) MAINTAIN HOT WATER OF ATLEAST 120°F AT THE PREP & 3-COMPARTMENT SINKS. H₂O MEASURED 117°F AT THE FAR SINK.

(27) STORE ALL RAW P.H.F. BELOW OR AWAY FROM ANY READY TO EAT FOODS. OBSERVED SEVERAL VIOLATIONS AROUND STORE.

1) RAW PORK ABOVE CHEESE, FROZEN MEAT ABOVE ICE CREAM, EGGS ABOVE MILK ETC.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF THE FLOOR. OBSERVED WET BOXES OF VEG'S ON THE FLOOR IN WALK-IN.

(35) REPAIR THE BROKEN WALK-IN FREEZER HANDLE.

(35) REMOVE ALL CARDBOARD FROM REACH-IN SHELVING.

(35) OUTSIDE BBQ SHALL BE COMPLETELY UNDER OVERHEAD PROTECTION (CAR-PORCH/AWNING).

(36) REMOVE UN-APPROVED HOSE WITHOUT BACKFLOW PREVENTION FROM THE BUTCHER SHOP. BUTCHER SHOP IS NOT PROPERLY EQUIPED WITH WASH DOWN FLOORING AND DRAINS.

(41) REPAIR LEAK FROM CONDENSATE FROM WALK-IN CEILING.

(44)+(45) REPAIR/SEAL ALL HOLES IN WALLS/CEILING, AS THESE ARE ALL RODENT/PEST ENTRY POINTS. →

Received By: 

REHS: Andrew Peryo 

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Comments:

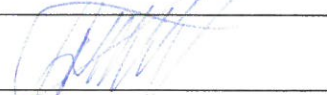
OTHER VIOLATIONS (CONT.)

④5 CLEAN & SANITIZE THE WALLS IN THE BUTCHER SHOP, ESPECIALLY AROUND WALK-IN AREA

④5 CLEAN & SANITIZE ~~THE~~ FLOORING INSIDE WALK-IN ~~AREA~~ ON A REGULAR BASIS, WHICH SHALL INCLUDE UNDER & AROUND THINGS.

④5 REPAIR CEILING / ROOF LEAK IN STORE IMMEDIATELY

④5 REPAIR CEILING / ROOF INSIDE STORAGE ROOM IMMEDIATELY.

Received By: 	REHS: <u>Andrew P. Keryo</u>
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