

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>La Perla de Occidente</u>		Inspection Date: <u>4/13/17</u>	
Address: <u>424 Colusa St, Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next inspection.</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Ramirez</u>	Phone No.: <u>(530) 888-3150</u>	Inspection Time: <u>4:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None current -</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							X		25. Personal cleanliness and hair restraints		X
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							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		X
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		
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		X
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		X
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								44. Premises clean, vermin proof; personal items separate		X
In							X		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		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
36	Cream Cheese	Meat Display Case	33	Sirloin	Walk-in cooler
39	Chicken	" "	29	Luganiza	" "
39	Carny Asada	" "	34	Caseero Cheese	4-Door dairy cooler

Comments:
Correct the following:

1) Provide towels at meat dept. handwash sink

2) Provide 1 food safety manager for facility - and require all other employees to obtain food handlers cards.

3) Repair plumbing and/or adjust water heater to provide hot water at 120° F. Hot water at 3-compartment sink measured 115° F. Hot water at prep sink measured 115° F.

Received By: [Signature] REHS: John H. Wells

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Continuation Sheet

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Comments:

- 25) Require employee in meat department to wear hair restraint when preparing or packaging food.
- 30) Store all food 6 inches off of floor. Observed boxes of tomatoes on walk-in floor and boxes of pasta shells on back room floor.
- 38) Repair light in walk-in freezer.
- 40) Store wiping towels in sanitizer when not in use.
- 41a) Repair leaking knee paddle faucet at handwash sink.
- 41) Repair cold handle faucet at 3-compartment sink so cold water can be turned off.
- 44) Provide weather stripping at back room doors to prevent rodent entry.
- 45) Repair hole in wall in room adjacent to taqueria portion of facility.

Received By

Angelica Metz

REHS:

John H. Wells