

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 Gullense Commissary</u>		Inspection Date: <u>4/21/17</u>	
Address: <u>318 #3 Sixth St, Orland CA 95963</u>		Reinspection Date (on or after): <u>4/25/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Jose Morales</u>	Phone No.: <u>579-2577</u>	Inspection Time: <u>10:40am</u>	Permit Exp. Date:
Certified Food Handler: <u>Elvin Morales</u>		Certificate Expiration Date: <u>5/3/17</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									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							X	X	38. Adequate ventilation and lighting		
In	N/A	N/O				X			39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
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		
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
	Shrimp	out bar prep	42	Beef	3-Door cooler
* Critical Violations					
2) Provide hot water of 120°F at all times. Hot water measured 101°F while washing utensils, then ^{then} 111°F 10 minutes later. Facility allowed to remain open due to limited nature of commissary operation, but is subject to closure if not corrected.					
Comments:					
4) Sanitize utensils after washing. Operator washed pot but did not sanitize.					
* Other Violations					
3) Cease placing food on 3-compartment sink when washing utensils.					
35) Replace torn door gaskets on 3-Door cooler. 44) Remove recycled cardboard from facility.					
Received By: <u>Elvin Morales</u>			REHS: <u>John H. Wells</u>		