

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>El Guallense Foods</u>		Inspection Date: <u>10/13/17</u>	
Address: <u>Away 9900 E Swift St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>-</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Jose Morales</u>	Phone No.:	Inspection Time: <u>11:10 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Jose Morales</u>		Certificate Expiration Date: <u>5/15/22</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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										Out	COS	
In			1.	Demonstration of knowledge								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										
In	N/O		5.	Hands clean & properly washed, glove use								28.	Washing fruits and vegetables										
In			6.	Handwashing facilities available								29.	Toxic substances properly identified, stored and used										
In	N/A	N/O	7.	Proper hot and cold food holding temps								30.	Food storage, 31. Self service, 32. Labeled										
In	N/A		8.	Time as a public health control, records								33.	Nonfood contact surfaces clean										
In	N/A	N/O	9.	Proper cooling methods								34.	Warewashing facilities maintained, test strips										
In	N/A	N/O	10.	Proper cooking time and temps								35.	Equipment, utensils, approved, clean good repair										
In	N/A	N/O	11.	Reheating temperature for hot holding								36.	Equipment, utensils and linens, storage and use										
In	N/A	N/O	12.	Returned and reservice of food								37.	Vending Machines										
In			13.	Food safe and unadulterated								38.	Adequate ventilation and lighting										
In	N/A	N/O	14.	Food contact surfaces clean and sanitized								39.	Thermometers provided and accurate										
In			15.	Food from approved source								40.	Wiping cloths properly used and stored										
In	N/A	N/O	16.	Shell stock tags, 17. Gulf Oyster regs								41.	Plumbing, proper backflow prevention										
In	N/A	N/O	18.	Compliance with HACCP plan								42.	Garbage properly disposed; facilities maintained										
In	N/A	N/O	19.	Advisory for raw/undercooked food								43.	Toilet facilities supplied, properly constructed, clean										
In	N/A		20.	Health care/ School prohibited food								44.	Premises clean, vermin proof; personal items separate										
In			21.	Hot & cold water. Temp: °F								45.	Floors, walls and ceilings maintained and clean										
In			22.	Wastewater properly disposed								46.	No unapproved living or sleeping quarters										
In			23.	No rodents, insects, birds, animals								47.	Signs posted; Permit & inspection report available										
												48.	Plan Review Required										

No PHF []					
°F	Food	Location	°F	Food	Location
40	Salsa	Top of prep cooler			

Comments:
All Abated

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