

**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: <b>TALOS WILLY</b>		Inspection Date: <b>10/5/17</b>	
Address: <b>351 6<sup>TH</sup> AVENUE, HAMILTON CITY.</b>		Reinspection Date (on or after): <b>* FOOD TRUCK IS CLOSED</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>OBET GARCIA</b>	Phone No.:	Inspection Time: <b>4:30</b>	Permit Exp. Date:
Certified Food Handler: <b>ARIANA SOTO</b>		Certificate Expiration Date: <b>1/29/19</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input 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			
In									24. Person in charge present and performs duties	Out	COS
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							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X	X		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	X	
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		
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		
In						X	X		45. Floors, walls and ceilings maintained and clean	X	
In							X		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
41	CHEESE	SINGLE DOOR FRIDGE			
56	CHOPPED TOMATOES	ATOP PREP COOLER			
57	CARNE	UNDER PREP. COOLER			

Comments:  
**\*\* FACILITY IS CLOSED ON THE ABOVE TIME & DATE FOR THE FOLLOWING CRITICAL VIOLATIONS.**  
**\* CRITICAL VIOLATIONS \***  
**(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT ABOVE 135°F AT ALL TIMES. MEASURED ALL FOOD ON PREP COOLER, INCLUDING CHOPPED TOMATOES, THAT WERE OUT OF TEMP, & ALL FOOD IS TO BE DISPOSED OF AND**

Received By: **Maly Sanchez** REHS: **Andrew Pardo**



FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 3

Name of Facility/ DBA: <u>TACOS WILLY</u>	Inspection Date: <u>10/5/17</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

\*CRITICAL VIOLATIONS (CONT.)\*

7) PREP COOLER SHALL NOT BE USED UNTIL REPAIRED.

21) UTENSIL SINK MUST PROVIDE WATER THAT IS AT LEAST 120°F OR ABOVE. THE TRUCK DID NOT HAVE ANY HOT WATER.

OTHER VIOLATIONS

1) HAND SINKS SHALL BE PROPERLY SUPPLIED AND SHALL NOT BE BLOCKED OR HAVE DISHES/UTENSILS/FOOD STORED IN THEM.

22) ALL WASTEWATER FROM THE TRUCK MUST BE STORED IN A WATER TIGHT, NON-LEAKING, ON-BOARD TANK & DISPOSED IN A SANITARY SEWER. TANK WAS LEAKING WASTE WATER.

35) FRESH WATER HOSE SHALL BE A "FOOD GRADE" HOSE. A GARDEN HOSE IS NOT ALLOWED.

35) REPAIR ALL BROKEN SCREENS/WINDOWS ON TRUCK.

35) REPAIR ROOF ON TRUCK (W/ FAN INSERTED) THIS IS A ILLEGAL MODIFICATION TO THE VEHICLE.

35) WOOD CUTTING BOARDS ARE NOT ALLOWED. REMOVE.

35) ALL APPLIANCES, SURFACES, FLOORS, WALLS ETC. ARE IN VERY BAD CONDITION AND NEED REPAIRS & NEED TO BE FIXED.

35) REPAIR EXHAUST FANS OVER GRILL INSIDE THE TRUCK.

35) EXPOSED CORDS & WIRING IS NOT ALLOWED INSIDE THE TRUCK. REMOVE.

Received By: <u>Galy Sanner</u>	REHS: <u>Andrew P</u>
---------------------------------	-----------------------

**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
247 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Page 3 of 3

Name of Facility/ DBA: <u>Tacos Willy</u>	Inspection Date: <u>10/5/17</u>
Address: <u>PAGE 3</u>	
Owner/Permitee: <u>PAGE 3</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: OTHER VIOLATIONS (CONT.)

38 REPAIR & PROVIDE SOLID STATE LIGHTING, INSIDE THE TRUCK. THE LIGHTING IS NOT ADEQUATE.

NOTE: FOOD TRUCK IS CLOSED FOR GROSS VIOLATIONS OF THE CALIF. RETAIL FOOD CODE. & CANNOT BE RE-OPENED UNTIL THE ABOVE VIOLATIONS ARE ABATED

Received By: <u>Maly Sweeney</u>	REHS: <u>Andrew Peep</u>
----------------------------------	--------------------------