

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <b>CRAZY TACO</b>		Inspection Date: <b>2/16/15</b>	
Address: <b>201 S. TEHAMA ST., WILLOWS, CA</b>		Reinspection Date (on or after): <b>2/25/15</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>FRANCISCO ZEPEDA-RENTARIA</b>	Phone No.:	Inspection Time: <b>2:00</b>	Permit Exp. Date:
Certified Food Handler: <b>FRANCISCO ZEPEDA</b>		Certificate Expiration Date: <b>4/28/15</b> <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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</b> (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			
<input checked="" type="checkbox"/> In		1. Demonstration of knowledge				24. Person in charge present and performs duties		
<input checked="" type="checkbox"/> In		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/> In		3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<input checked="" type="checkbox"/> In		4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<input checked="" type="checkbox"/> In		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<input checked="" type="checkbox"/> In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> In	N/A	7. Proper hot and cold food holding temps	X	X		30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/> In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/> In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/> In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/> In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/> In	N/A	12. Returned and reservice of food				37. Vending Machines		
<input checked="" type="checkbox"/> In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/> In	N/A	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<input checked="" type="checkbox"/> In		15. Food from approved source				40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/> In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		X
<input checked="" type="checkbox"/> In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/> In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/> In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/> In		21. Hot & cold water. Temp: <b>120°</b> °F				45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/> In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/> 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
122	PINTO BEANS	ATOP STEAM TABLE			
133	PORK	ATOP STEAM TABLE			
125	CHICKEN	ATOP STEAM TABLE			
40	WHITE CHEESE	UNDER CABINET REFRIGERATION			

Comments: **\*\*CRITICAL VIOLATIONS\*\***

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS OUT OF TEMP ON THE STEAM TABLE. 1) PINTO BEANS ATOP S. TABLE @ 122°F (1 lb DISPOSED). 2) CHICKEN ATOP STEAM TABLE @ 125°F (1 lb DISPOSED) 3) PORK ATOP STEAM TABLE @ 133°F (1 lbs DISPOSED).

Received By: *Francisco Zepeda* REHS: *Andrew Peryo*

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>Crazy Taco</u>	Inspection Date: <u>2/10/15</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

VIOLATIONS:

35) PROVIDE A CAP FOR THE POTABLE WATER SAGOT ON THE OUTSIDE OF THE TRUCK TO PROTECT LINE FROM DUST/DIRT/DEBRIS.

41) REPAIR FIXTURES ON THE 2-COMPARTMENT SINK SO THAT THEY DONT LEAK, PROVIDE WATER OF AT LEAST 120°F AND ARE EASILY OPERABLE.

Received By:

[Signature]

REHS:

ANDREW PERYO