

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>La Perla Tapatia</u> | | Inspection Date: <u>2/19/15</u> | |
| Address: <u>424 Lolusa Ave, Orlando, CA 95963</u> | | Reinspection Date (on or after): <u>2/23/15 and 2/26/15</u> <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: <u>Christine Camacho</u> | Phone No.: <u>855-5033</u> | Inspection Time: <u>1:05 pm</u> | Permit Exp. Date: |
| Certified Food Handler: <u>Christine Camacho</u> | | Certificate/Expiration Date: <u>1/1/20</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 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 | | X | | X | | 29. Toxic substances properly identified, stored and used | |
| In | N/A | N/O | 7. Proper hot and cold food holding temps | | X | | X | | 30. Food storage, 31. Self service, 32. Labeled | X |
| 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 | X |
| In | N/A | N/O | 11. Reheating temperature for hot holding | | | | | | 36. Equipment, utensils and linens, storage and use | X |
| In | N/A | N/O | 12. Returned and reservice of food | | | | | | 37. Vending Machines | |
| In | | | 13. Food safe and unadulterated | | | X | | | 38. Adequate ventilation and lighting | X |
| 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 | X |
| 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 | X |
| In | | | 21. Hot & cold water. Temp: <u>117</u> °F | | X | | | | 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 |
| 154 | Beans | Steam Table in Taqueeria | 46 | Al Pastor | Meat Display Case |
| 150 | Birria | " " | 45 | whole chicken | " " |
| 72 | Chili Rellenos | out at room temperature in taqueria | 38 | Cornitas | walk in cooler |
| 110 | Chicken soup | on stove in taqueria | 32 | Beans | " " |

Comments:
Critical Violations
 Repair inoperable handwash sink in taqueria. Neither hot nor cold water at sink works. Water is available at adjacent food prep sink, but only via sprayer which is not adequate for handwashing. Repair immediately! - Facility may be closed & permit suspended if not repaired by Tuesday 2/13/15.

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| Received By: <u>John Macede</u> | REHS: <u>John H. Wells</u> |
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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: <u>La Perla Taqueria</u> | Inspection Date: <u>2/19/16</u> |
| Address: <u>424 Colusa Ave, Orland, CA 95953</u> | |
| Owner/Permittee: <u>Christine Camacho</u> | |

Comments:

Critical Violations (Continued)

6) Provide soap & towels from a dispenser at all handwash sinks. Observed:

i) No soap at taqueria handwash & no disposable towels from a dispenser (soap immediately provided).

ii) ~~No~~ Towels not in dispenser at meat ~~counter~~ ^{counter} handwash.

iii) No towels ~~at~~ ^{at} Restroom handwash sink.

7) Cease storing dirty dishes in taqueria handwash sink.

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured/Observed:

a) Chili rellenos at 72°F in taqueria. Disposed of 1/2 lb.

b) Chicken soup at 110°F on stove in taqueria. Disposed of 2 lbs.

c) Pastas & whole chicken at 45°F & 45°F in meat display case at meat counter.

8) Protect food from contamination by customers. Observed:

a) Steam table in taqueria with no guard/separatar on back side to protect food from customers

b) Chilis de arbol on a plate on table a few feet from customer seating.

21) Provide hot water of 120°F to facility. Observed:

a) Overall hot water measured ~~at~~ 117°F at mop sink.

b) Hot water at 3-compartment sink only reached 105°F.

Received By: [Signature]

REHS: John H. Wells

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| Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> | |

Comments:

Other Violations

- 32) Properly label all repackaged foods with:
 - Name of facility
 - Facility address
 - Common Name of food
 - Net weight of contents
 - List of ingredients (most to least)
- Observed Manteca, apiste, ~~and~~ maseca, and pasta de rueda with incomplete labels.
- 35) Repair drip leak from walk-in freezer condensers. Observed icicles on food containers beneath condensers.
- 38a) Remove Oster household microwave in taqueria from premises.
- 38b) Provide a scoop with a handle for beans in walk-in. Observed a plastic food cup used as scoop.
- 38c) Repair inoperable lights in walk-in cooler & freezer.
- 40) Staff wiping towels in sanitizer when not in use.
- 44) Staff employee personal items in area away from food preparation or storage. Observed:
 - a) Keys & cell phone on prep table in taqueria.
 - b) Employee jacket on table in meat department.

Note: Facility is making shelf-stable food for sale. This may require a food processing license from the State of California. Will contact CA Foods, Drug to follow-up.

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| Received By: <u>John Maceta</u> | REHS: <u>John H. Wells</u> |
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