

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: TACOS LOS MISMOS		Inspection Date: 2/20/14
Address: HAMILTON CITY @ RAILROAD TRACKS		Reinspection Date (on or after): 80.00 CHARGED 3/10/14 FEE NEXT <small>(Reinspections are subject to fees)</small> RE-INSPECTION
Owner/Permitee: JOSE MORALES	Phone No.: 519-2517	Inspection Time: 4:00 Permit Exp. Date:
Certified Food Handler: - NONE CURRENT		Certificate Expiration Date: <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				X	X		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				X	
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					
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							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 [] * NO TEMPS TAKEN AT RE-INSPECTION					
°F	Food	Location	°F	Food	Location

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

① MFPU STILL LACKS ALL FOOD SAFETY CERTIFICATIONS, MANAGER & FOOD HANDLER, OBTAIN CERTIFICATIONS OR RECEIPT OF ENROLLMENT WITHIN 14 DAYS. COMPLIANCE DATE ⇒ 3/10/14.

NOTE: AN 80.00 RE-INSPECTION FEE WILL BE CHARGED FOR RE-INSPECTION.

OTHER VIOLATIONS

③ LABEL ALL DRIED GOODS/ SPICES, ETC. OF CONTENTS, OBSERVED

Received By: **MARIA** REHS: **ANDREW A. PETA**

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: <u>TACOS LOS MISMOS</u>	Inspection Date: <u>2/20/14</u>
Address:	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:

OTHER VIOLATIONS (CONT.)

32) LARGE CONTAINER LABELED "SOUR CREAM" W/ A WHITE POWDER AND AN ILLEGAL SCOOPER INSIDE.

35) CLEAN/SANITIZE/DEGREASE THE GREASE BAFFLES ABOVE THE GRILL; THEY ARE GREASY/DIRTY

35) REMOVE WOOD SLAT CUTTING BOARD AND REPLACE W/ NON-ABSORBANT, EASILY CLEANABLE, HEALTH DEPT APPROVED SURFACE

Received By: <u>MARIA</u>	REHS: <u>ANDREW A. PERRY</u>
---------------------------	------------------------------