

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: <u>EL PATIO</u>		Inspection Date: <u>4/20/15</u>	
Address: <u>575 BROADWAY AVE, HAMILTON CITY</u>		Reinspection Date (on or after): <u>5/20/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ALEJANDRO ORTIZ</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MARGHERITA UREJA</u>		Certificate Expiration Date: <u>12/14/15</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site			Maj	Out	COS	Out	COS
Critical Risk Factors for Disease							
In		1. Demonstration of knowledge		X		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		X		27. Food separated and protected	X
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	X
In	N/A	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	X
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
In	N/A	12. Returned and reservice of food				37. Vending Machines	
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting	
In	N/A	14. Food contact surfaces clean and sanitized	X	X		39. Thermometers provided and accurate	
In		15. Food from approved source				40. Wiping cloths properly used and stored	
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
In	N/A	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>114</u> °F		X		45. Floors, walls and ceilings maintained and clean	X
In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters	
In		23. No rodents, insects, birds, animals	X	X		47. Signs posted; Permit & inspection report available	
						48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
45	RAW SHRIMP	INSIDE PREP COOLER	63	GUACAMOLE	ATOP SMALL PREP COOLER
44	RAW BEEF	INSIDE PREP COOLER	43	BEEF	WALK-IN FRIDGE
135	BEANS	ATOP STEAM TABLE	53	HERCHATA	COOLING INSIDE FRONT SINGLE DOOR FRIDGE
155	SHREDDED BEEF	ATOP STEAM TABLE	58	SALSA	SINGLE DOOR TRUE FRIDGE

Comments:

**** CRITICAL VIOLATIONS ****

Ⓡ Hold ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED MULTIPLE FOODS/LOCATIONS OUT OF TEMP: 1) RAW SHRIMP (PREP COOLER) ⇒ @ 45°F ⇒ RELOCATED TO WALK-IN. 2) RAW BEEF (" ") @ 44°F ⇒ RELOCATED TO WALK-IN. ALL FOOD IN IN THIS PREP COOLER REMOVED, & LIVE ROACHES FOUND IN COOLER. 3) GUACAMOLE →

Received By: [Signature] REHS: ANDREW PERRY

OFFICIAL INSPECTION REPORT

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Comments:

** CRITICAL VIOLATIONS **

- ⑦ (AOP AVANTIO PREP COOLER) @ 63°F → OPERATOR DISPOSED
- ④ BEEF (WALK-IN FRIDGE) @ 43°F → OPERATOR TO ADJUST TEMP OF WALK-IN. 1 lb
- ⑤ SALSA (FRONT SINGLE DOOR TRUE FRIDGE) @ 58°F → OPERATOR DISPOSED OF APPROX. 2 lbs.

⑭ KEEP ALL UTENSILS CLEAN & SANITIZED ~~AND~~ AT ALL TIMES. OBSERVED MOST UTENSILS, CONDIMENT CONTAINERS, TUBS, ETC TO BE FILTHY & GREASY.

⑮ KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS ETC. FACILITY OBSERVED TO HAVE LARGE ACTIVE GERMAN COCKROACH INFESTATION. CALL PEST CONTROL. KITCHEN MUST BE DEEP CLEANED & ENTRY POINTS SEALED UP.

** NOTE: MARKED IMPROVEMENT W/ GENERAL SANITATION IMPROVING AROUND FACILITY MUST BE MADE BEFORE RE-INSPECTION TO AVOID CLOSURE.

OTHER VIOLATIONS

- ① OBTAIN ALL FOOD SAFETY CERTIFICATIONS FOR ALL EMPLOYEES AROUND RESTAURANT. CERTS WERE EXPIRED.
- ② NO OPEN DRINKING BEVERAGES ALLOWED IN THE KITCHEN AREA. OBSERVED DRINKING GLASSES ON PREP TABLES
- ③ MAINTAIN HOT WATER AT THE FIXTURE OF AT LEAST 120°F MEASURED 114°F AT 3-COMP SINK.
- ④ STORE ALL RAW P.H.F. AWAY FROM OR BELOW ALL READY

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REHS: Andrew Petro

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OTHER VIOLATIONS

21 TO EAT FOODS. OBSERVED RAW BEEF & HAMBURGER ABOVE PRODUCE IN WALK-IN.

29 STORE ALL MEDICINES AWAY FROM ALL FOOD IN THE RESTAURANT.

32 LABEL ALL CONTAINERS W/ RE-PACKAGED FOODS OF CONTENTS IF NOT EASILY RECOGNIZABLE.

33 ALL THE FACILITY SHELVING, APPLIANCES, ETC. IS FILTHY & COVERED W/ GREASE / FOOD DEBRIS. CLEAN & SANITIZE

33 CLEAN & SANITIZE ALL BACK SHELVING, MOST IS COVERED WITH COCKROACK FECES.

35 REPAINT / RESURFACE & CLEAN ALL AREAS WHERE PAINT HAS WORN OFF WOOD, HANDLES, DOORS, TRIM, ETC. OBSERVED DOOR TO KITCHEN FILTHY AND PAINT PEELING OFF OF DOOR.

35 REPLACE ALL NON-COMMERCIAL APPLIANCES W/ COMMERCIAL GRADE, N.S.F. APPROVED & HEALTH DEPT. APPROVED APPLIANCES (NINJA BLENDERS, WHITE GALAXY FRIDGE)

44 SEAL UP ALL HOLES & PEST / VERMIN ENTRY POINTS AROUND FACILITY. OBSERVED HOLES IN WALLS, CEILING, ETC. LARGE RODENT HOLE OUTSIDE AROUND BACK DOOR.

45 REPLACE / REPAIR ALL BASE COVING IN KITCHEN AREAS. SOME WALLS LACK COVING, & SOME THE COVING COMING UP OFF THE WALL.

Received By:

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REHS:

ANDREW PETHO