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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: EL TORO LOCO		Inspection Date: 4/22/15	
Address: 570 MAIN ST., HAMILTON CITY, CA		Reinspection Date (on or after): 5/22/15 <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: ISKANDER HUSSEIN	Phone No.: 826-3520	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: MARTIN RODRIGUEZ		Certificate Expiration Date: 4/6/16 <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			X	
In	N/O	4. Eating, tasting, drinking, tobacco use						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				
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				
In	N/A	N/O 12. Returned and reservice of food						37. Vending Machines				
In		13. Food safe and unadulterated						38. Adequate ventilation and lighting				
In	N/A	N/O 14. Food contact surfaces clean and sanitized				X		39. Thermometers provided and accurate				
In		15. Food from approved source						40. Wiping cloths properly used and stored				
In	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention			X	
In	N/A	N/O 18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained			X	
In	N/A	N/O 19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean				
In	N/A	N/O 20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate				
In		21. Hot & cold water. Temp: 102 °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		47. Signs posted; Permit & inspection report available				
								48. Plan Review Required			X	

No PHF []					
°F	Food	Location	°F	Food	Location
41	CHORIZO	MEAT DISPLAY CASE	38	BEEF	WALK-IN
52	RAW STEAK	JUST CUT RECENTLY	53	CACTUS	PRODUCE DISPLAY
40	WHOLE CHICKEN	" "	41	CREAM CHEESE	DISPLAY FRIDGE
40	QUESO FRESCA	SINGLE DOOR DISPLAY FRIDGE			

Comments:

CRITICAL VIOLATIONS

⑦ Hold All Potentially Hazardous Food At/Below 41°F or At/Above 135°F. Measured cut cactus in bags @ 53°F. Operator disposed of approx 2 lb.

OTHER VIOLATIONS

⑩ Clean & Sanitize all utensils, buckets, food cases etc. on a regular basis. Observed jerky box that was dirty.

Received By: X Served Me REHS: Andrew Papp

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Continuation Sheet

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Page 2 of 3

Name of Facility/ DBA: EL TORO LOCO	Inspection Date: 4/22/15
Address: PAGE 2	
Owner/Permitee: PAGE 2	

Comments:

OTHER VIOLATIONS (CONT.)

21) MAINTAIN HOT WATER OF AT LEAST 120°F AT THE FAUCET.
H₂O MEASURED 102°F.

23) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS
ETC. OBSERVED DEAD ROACHES & 1 LIVE ROACH

26) THAW FOODS USING ONLY 1 OF 4 APPROVED METHODS:
1) IN A MICROWAVE. 2) UNDER COLD RUNNING WATER. 3)
IN THE REFRIGERATOR OR 4) DIRECTLY AS A COOKING PROCESS.
OBSERVED MEATS THAWING IN 3-COMP SINK.

27) STORE ALL RAW P.H.F. AWAY FROM OR BELOW ALL READY
TO EAT FOODS. OBSERVED RAW MEAT ABOVE PEPPERS IN
WALK-IN.

30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR.
OBSERVED BOXES OF FOOD ON THE FLOOR IN THE WALK-IN,
BEANS IN A BAG ON FLOOR IN BACK STORAGE ROOM.

32) LABEL ALL RE-PACKAGED FOODS (I.E. ^{BREAD} NUTS, BEANS, ETC.)
WITH CONTENTS, WEIGHT, ETC.

35) CLEAN & SANITIZE ALL UTENSILS ON A REGULAR BASIS (I.E. BREAD TONGS, SALSA BUCKETS).

41) REPAIR FIXTURE AT 3-COMP SINK SO THAT IT DOES NOT
LEAK.

42) KEEP DUMPSTER LIDS CLOSED AT ALL TIMES.

45) CLEAN & SANITIZE & DEGREASE ALL THE WALK-IN FLOORS
& WALLS. THEY ARE ALL GRIMY & FILTHY. REPEAT VIOLATION!

45) CLEAN & SANITIZE ALL DOOR HANDLES, LIGHT SWITCHES, ETC.

Received By: *Sue Ann*

REHS: *Andrew*

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Page 3 of 3

Name of Facility/ DBA: <u>EL TORO LOCO</u>	Inspection Date: <u>4/22/15</u>
Address: <u>PAGE 3</u>	
Owner/Permitee: <u>PAGE 3</u>	

Comments:

OTHER VIOLATIONS (CONT.)

45 REPAIR ALL THE HOLES IN THE CEILING NEAR BUTCHER SHOP.

48 NEW INSTANTANEOUS WATER HEATER MUST BE PLAN CHECKED AND APPROVED BY THE HEALTH DEPT. SUBMIT FORMS & FEE TO G.C.E.H.

~~XX~~ NOTE: FACILITY IS NOT PERMITTED TO SELL ~~XX~~ CARNITAS. DISCONTINUE SELLING CARNITAS TO AVOID CLOSURE AND FINES

Received By: <u>Sarah Mew</u>	REHS: <u>ANDREW PERNO</u>
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