

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>MONARREZ PRODUCE VEHICLE</u>		Inspection Date: <u>4/23/13</u>	
Address: <u>HWY 32, HAMILTON CITY AT RAILROAD TRACKS</u>		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>ARMANDO MONARREZ</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>←</u>		Certificate Expiration Date: <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	COS	Out = Items not in compliance	COS = Corrected On Site	Out
<u>In</u>	N/O	1. Demonstration of knowledge				24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u> N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<u>N/A</u> N/O	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u> N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u> N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
<u>In</u>	<u>N/A</u> N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<u>In</u>	<u>N/A</u> N/O	12. Returned and reservice of food				37. Vending Machines		
<u>In</u>		13. Food in good condition, safe, unadulterated				38. Adequate ventilation and lighting		
<u>In</u>	N/A N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u> N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u> N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u> N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	20. Health care/ School prohibited food				44. Premises clean and vermin proof; personal items separate		
<u>In</u>		21. Hot & cold water. Temp: <u>120°F</u>				45. Floors, walls and ceilings maintained and clean		
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<u>In</u>		23. No rodents, insects, birds, animals				47. Signs posted; Last inspection report available		

No PHF <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location

Comments:
NO VIOLATIONS AT THE TIME OF INSPECTION.

Received By: Armando Monarrez REHS: Andrew A. P. Reyes