

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>Crazy Taco</u>		Inspection Date: <u>5/23/17</u>	
Address: <u>201 S. TEHAMA ST., WILLOWS, CA</u>		Reinspection Date (on or after): ** FACILITY IS CLOSED <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>FRANCISCO ZEPEDA - RENTARIA</u>	Phone No.:	Inspection Time: <u>3:30</u>	Permit Exp. Date:
Certified Food Handler: <u>FRANCISCO ZEPEDA</u>		Certificate Expiration Date: <u>5/19/20</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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									
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									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									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						
In		N/A	8.	Time as a public health control, records									33.	Nonfood contact surfaces clean						
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						
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	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						
In	N/A	N/O	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						
In			21.	Hot & cold water. Temp: <u>128</u> °F									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
	<u>16</u> BEANS	<u>ATOP S. TABLE</u>			
	<u>17</u> PORK	<u>ATOP S. TABLE</u>			
	<u>54</u> MOZZARELLA CHEESE	<u>BELOW PREP COOLER</u>			

Comments:
**** FACILITY IS CLOSED ON THE ABOVE DATE/TIME FOR THE FOLLOWING CRITICAL VIOLATIONS:**
** CRITICAL VIOLATIONS **
9) HAD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED CHEESE IN PREP COOLER AT 54°F. ALL FOOD IN COOLER WAS OUT OF TEMP. OPERATOR DISPOSED OF APPROX 1/2 LB

Received By: Francisco Zepeda REHS: Andrew Perry

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

Page 2 of 2

Name of Facility/ DBA: <u>Crazy Taco</u>	Inspection Date: <u>5/23/17</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments:

CRITICAL VIOLATIONS (CONT)

7 OF CHEESE.

- FOOD TRUCK CLOSED UNTIL MECHANICAL REFRIGERATION CAN BE REPAIRED.

OTHER VIOLATIONS

1 ALL FOOD SERVICE WORKING ^{EMPLOYEES} WITH FOOD MUST HAVE A FOOD HANDLER CARD. OBTAIN CARD WITHIN 60 DAYS. COMPLIANCE DATE \Rightarrow 7/23/17

35 REPAIR SEALS & HANDLES ON TRUCK REFRIGERATION UNITS.

36 TRUCK EXHAUST FANS MUST BE USED WHEN THE GRILL IS IN OPERATION:

Received By: <u>Thomas Zupke</u>	REHS: <u>Andrew P</u>
----------------------------------	-----------------------