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: TACOS EL PATIO	Inspection Date: 5/24/17
Address: 595 LOS ROBLES AVE, HAMILTON CITY	Reinspection Date (on or after): * FOOD TRUCK IS CLOSED (Reinspections are subject to fees)
Owner/Permitee: ALEJANDRO ORTIZ — Phone No.: 826-3644	Inspection Time: 4:00 — Permit Exp. Date:
Certified Food Handler: HORTENSIA LLAMAS	Certificate Expiration Date: 1/17/21 (Certificate expires five years after it is issued)

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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
In			1. Demonstration of knowledge			
In			2. Communicable disease restrictions			
In		N/O	3. Discharge of eyes, nose, mouth			
In		N/O	4. Eating, tasting, drinking, tobacco use			
In		N/O	5. Hands clean & properly washed, glove use			
In			6. Handwashing facilities available	X	X	
In	N/A	N/O	7. Proper hot and cold food holding temps	X	X	
In	N/A		8. Time as a public health control, records			
In	N/A	N/O	9. Proper cooling methods			
In	N/A	N/O	10. Proper cooking time and temps			
In	N/A	N/O	11. Reheating temperature for hot holding			
In	N/A	N/O	12. Returned and reservice of food			
In			13. Food safe and unadulterated			
In	N/A	N/O	14. Food contact surfaces clean and sanitized			
In			15. Food from approved source			
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs			
In	N/A	N/O	18. Compliance with HACCP plan			
In	N/A	N/O	19. Advisory for raw/undercooked food			
In	N/A		20. Health care/ School prohibited food			
In			21. Hot & cold water. Temp: 120 °F			
In			22. Wastewater properly disposed			
In			23. No rodents, insects, birds, animals			

	Out	COS
24. Person in charge present and performs duties		
25. Personal cleanliness and hair restraints		
26. Approved thawing methods used		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored and used		
30. Food storage, 31. Self service, 32. Labeled	X	
33. Nonfood contact surfaces clean	X	
34. Warewashing facilities maintained, test strips		
35. Equipment, utensils, approved, clean good repair	X	
36. Equipment, utensils and linens, storage and use		
37. Vending Machines		
38. Adequate ventilation and lighting		
39. Thermometers provided and accurate		
40. Wiping cloths properly used and stored		
41. Plumbing, proper backflow prevention		
42. Garbage properly disposed; facilities maintained		
43. Toilet facilities supplied, properly constructed, clean		
44. Premises clean, vermin proof; personal items separate		
45. Floors, walls and ceilings maintained and clean	X	
46. No unapproved living or sleeping quarters		
47. Signs posted; Permit & inspection report available		
48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
121	COOKED ONION	HOT HOLDING POT			
56	BEANS	BELOW PREP COOLER (BEV-AIR)			
65	TRIPAS	BELOW PREP COOLER			

Comments:

** FOOD TRUCK IS CLOSED ON THE ABOVE DATE AND TIME FOR THE FOLLOWING CRITICAL VIOLATIONS:

(6) HANDWASH SINK SHALL BE PROPERLY SUPPLIED & AVAILABLE FOR HANDWASHING AT ALL TIMES, 1 HAND SINK OBSERVED TO BE MISSING PAPER TOWELS & SINK WAS COMPLETELY FILLED WITH UTENSILS.

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F

Received By: Alejandro Ortiz

REHS: Andrew Petyo

OFFICIAL INSPECTION REPORT
Continuation Sheet
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Comments:

CRITICAL VIOLATIONS (CONT)

(7) OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP: 1) TRIPAS @ 65°F ⇒ OPERATOR DISPOSED OF 2 lbs. 2) CARNITAS @ 64°F ⇒ OPERATOR DISPOSED OF 2 lb. 3) NECK MEAT @ 64°F ⇒ OPERATOR DISPOSED OF APPROX 1 1/2 lbs. 4) REFRIED BEANS @ 56°F ⇒ OPERATOR DISPOSED OF APPROX 2 lb. 5) ALL CHEESE IN PREP COOLER @ 57°F ⇒ OPERATOR DISPOSED OF APPROX ~~#~~ 1 lb JACK, 1/2 lb QUESO FRESCO. 6) COOKED ONION + JALAPEÑOS @ 121°F ⇒ OPERATOR DISPOSED OF APPROX 2 lb ONIONS & 1/2 lb JALAPEÑOS.

NOTE: FOOD TRUCK IS CLOSED & CANNOT OPERATE WITHOUT MECHANICAL REFRIGERATION.

OTHER VIOLATIONS

(32) ALL RE-USED FOOD CONTAINERS NOT CONTAINING ORGINAL FOOD MUST BE LABELED OF CONTENTS.

(33) ALL SURFACES ON COUNTER & APPLIANCES INSIDE TRUCK WERE VERY FILTHY AND COVERED W/ FOOD DEBRIS. CLEAN/SANITIZE!

(35) REPAIR LEAKY TANK ~~ON~~ UNDERNEATH TRUCK. ALL TANKS SHALL BE IN GOOD REPAIR & WATER TIGHT.

(35) THE TIRES ON THE TRUCK SHALL BE IN GOOD REPAIR & FULLY INFLATED.

Received By: [signature] REHS: ANDREW PETYO