

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>Taco Bell</u>		Inspection Date: <u>5/30/14</u>
Address: <u>1145 Hoff way, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Janice Sutherland</u>	Phone No.: <u>865-5515</u>	Inspection Time: <u>12:20pm</u>
Certified Food Handler: <u>Saul Sanchez</u>		Permit Exp. Date:
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:		Certificate Expiration Date: <u>5/5/15</u> <small>(Certificate expires five years after it is issued)</small>
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									24. Person in charge present and performs duties	Out	COS
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored	X	
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In	N/A								45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
137	Beans	I-line (hot)	135	Beans	stand-by warmer
41	Cut tomatoes	I-line (cold)	33	Beef	walk-in cooler
139	Beef	U-line (hot)	41	Beans	" "
44	Cut tomatoes	U-line (cold)			

Comments:
Correct the following:

- 1) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Cut tomatoes on top part of U-line cold holding table measured 44°F.
- 2) Remove & prevent ice accumulation on walk-in freezer condensers.
- 3) Repair/adjust hood to prevent filter from pulling up from rail.
- 4) Provide 100 ppm chlorine or 200 ppm quaternary ^{ammonium} sanitizers at towel bucket. Measured 0 ppm.
- 45) Repair loose ceiling tiles by soda syrup boxes

Received By: [Signature] REHS: John H. Wells