

**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>EL TORO LOCO</u>		Inspection Date: <u>6/3/15</u>	
Address: <u>570 MAIN ST., HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>80.00 WILL BE</u> <u>7/3/15 CALLED FOR NEXT</u> (Reinspections are subject to fees) → <u>RE-INSPECTIONS</u>	
Owner/Permitee: <u>ISKANDER HUSSEIN</u>	Phone No.: <u>826-3520</u>	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>MARTIN RODRIGUEZ</u>		Certificate Expiration Date: <u>4/6/16</u> (Certificate expires five years after it is issued)	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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 = Items not in compliance    COS = Corrected On Site			Maj	Out	COS	Out	COS
<b>Critical Risk Factors for Disease</b>							
<u>In</u>		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>X</u>
<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> <u>N/O</u>	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, <del>COFFINETS</del>	<u>X</u>
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records				33. Nonfood contact surfaces clean	
<u>In</u>	<u>N/A</u> <u>N/O</u>	9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
<u>In</u>	<u>N/A</u> <u>N/O</u>	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	<u>X</u>
<u>In</u>	<u>N/A</u> <u>N/O</u>	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
<u>In</u>	<u>N/A</u> <u>N/O</u>	12. Returned and reservice of food				37. Vending Machines	
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting	
<u>In</u>	<u>N/A</u> <u>N/O</u>	14. Food contact surfaces clean and sanitized		<u>X</u>		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> <u>N/O</u>	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
<u>In</u>	<u>N/A</u> <u>N/O</u>	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
<u>In</u>	<u>N/A</u> <u>N/O</u>	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, vermin proof; personal items separate	
<u>In</u>		21. Hot & cold water. Temp: <u>116</u> °F		<u>X</u>		45. Floors, walls and ceilings maintained and clean	<u>X</u>
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters	
<u>In</u>		23. No rodents, insects, birds, animals		<u>X</u>		47. Signs posted; Permit & inspection report available	
						48. Plan Review Required	<u>X</u>

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	<u>COTIJA CHEESE</u>	<u>SINGLE DOOR TRUE FRIDGE</u>			

Comments:  
VIOLATIONS:

(1) CLEAN & SANITIZE ALL UTENSILS, BUCKETS, FOOD CASES ETC. ON A REGULAR BASIS. OBSERVED JERKY BOX THAT WAS STILL DIRTY

(2) MAINTAIN HOT WATER OF AT LEAST 120°F AT THE 3-COMP SINK- PREP SINK. H<sub>2</sub>O MEASURED 116°F

(3) KEEP FACILITY FREE OF ALL PESTS, VERMIN, INSECTS, ETC. OBSERVED MANY FLIES IN THE FACILITY.

Received By: [Signature]      REHS: ANDREW PERNO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

VIOLATIONS (CONT.)

- 29 STORE ALL RAW P.H.F. AWAY FROM OR BELOW ALL READY TO EAT FOODS. OBSERVED RAW MEAT ABOVE PEPPERS IN WALK-IN FRIDGE AGAIN.
- 30 STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED BUCKET OF SALSA ON FLOOR IN WALK-IN.
- 35 CLEAN & SANITIZE ALL UTENSILS ON A REGULAR BASIS (I.E. BREAD TONGS, SCOOPS, ETC.)
- 45 CLEAN/SANITIZE ALL THE WALK-IN FLOORS & WALLS. THEY ARE ALL GRIMY & FILTHY. REPEAT VIOLATION!
- 45 CLEAN & SANITIZE ALL DOOR HANDLES, LIGHT SWITCHES, ETC. AND ANYWHERE PEOPLE PUT THEIR HANDS. (WALK-IN DOOR)
- 48 NEW INSTANTANEOUS WATER HEATER MUST BE PLAN CHECKED AND APPROVED BY THE HEALTH DEPT. FILL OUT AND SUBMIT PAPERWORK TO G.C.E.H.

NOTE: FACILITY WILL BE CHARGED 80.00 FOR NEXT RE-INSPECTION ON/AFTER DATE 7/3/15.

Received By:

*[Signature]*

REHS:

*[Signature]*