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: CRAZY TACO			Inspection Date: 6/4/13
Address: 201 S. TEHAMA ST., WILLOWS, CA			Reinspection Date (on or after): NEXT INSPECTION (Reinspections are subject to fees)
Owner/Permitee: FRANCISCO ZEPEDA-RENTARIA	Phone No.: 934-7960	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: FRANCISCO ZEPEDA		Certificate Expiration Date: 4/28/15 (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		Out	COS
(In)			1. Demonstration of knowledge				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				30. Food storage, 31. Self service, (32. Labeled)	X	
In	(N/A)		8. Time as a public health control, records				33. Nonfood contact surfaces clean		
(In)	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
(In)	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	(N/O)	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	(N/O)	12. Returned and reservice of food				37. Vending Machines		
(In)			13. Food safe and unadulterated				38. Adequate ventilation and lighting	X	
(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)	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	(N/A)	N/O	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: 126° °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
145	RICE	ATOP STEAM TABLE			
151	BEEF	ATOP STEAM TABLE			
41	CHEESE	ATOP PREP COOLER			

Comments:

- NO CRITICAL VIOLATIONS

* FACILITY IS CLEAN & WELL MAINTAINED *

CORRECT THE FOLLOWING:

(32) LABEL ALL SPICES & DRIED GOODS OF CONTENTS IF THEY ARE NOT EASILY RECOGNIZABLE. (SEASONING SALT - UNLABELED)

(35) REPAIR/REPLACE COMPRESSOR SO THAT IT DOES NOT OVERHEAT OR FREEZE UP. A HOUSEHOLD FAN IS NOT AN ADEQUATE REPAIR

(38) PROVIDE LIGHT SHEILDS ON INSIDE LIGHTS OVER ~~FOOD~~ PREP AREAS.

Received By: Francisco Zepeda REHS: ANDREW A. PEYO