

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: <i>La Perla Tapatia</i>		Inspection Date: <i>6/5/15</i>	
Address: <i>424 Colusa Ave, Orland, CA 95963</i>		Reinspection Date (on or after): <i>6/12/15</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Christine Camacho</i>	Phone No.: <i>855-5033</i>	Inspection Time: <i>11:40 AM</i>	Permit Exp. Date:
Certified Food Handler: <i>Christine Camacho</i>		Certificate Expiration Date: <i>11/1/20</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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				XX	
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					
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				X	
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				X	
In			21. Hot & cold water. Temp: <i>114</i> °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
151	<i>CARNE Asada</i>	<i>Just off grill (145°)</i>	153	<i>Rice</i>	<i>Steam Table</i>
48	<i>Carnitas</i>	<i>1-Door Pepsi Cooler</i>	41	<i>Case of Cheese</i>	<i>Meat Display Cooler</i>
48-56	<i>Rice</i>	<i>Cooling ~ 16 hours in 1-Door Pepsi Cooler</i>	40	<i>Lanariza/Chicken</i>	<i>" "</i>
141	<i>Chicharonos</i>	<i>Chicharonos Warmer</i>	40	<i>Ribs</i>	<i>Walk-in Cooler</i>

Comments:
Critical Violation
 Cool potentially hazardous foods from 135°F to 41°F within 6 hours using rapid cooling methods. Measured:
 a) Rice in bag at 56°F cooling 16 hours in 1-Door Pepsi Cooler & disposed of 3 lbs.
 b) Rice in bag at 48°F ^{keepable} cooling 16 hours in 1-Door Pepsi Cooler. Judged ~~not~~ because cooler temperature was ~48°F.

Received By: <i>Christine Camacho</i>	REHS: <i>John H. Wells</i>
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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

Name of Facility/ DBA: <u>La Perla Tapatia</u>	Inspection Date: <u>6/5/15</u>
Address: <u>424 Lolusa Ave, Orland, CA 95953</u>	
Owner/Permittee: <u>Christine Camacho</u>	

Comments:
Other Violations

- 6) Provide towels from a dispenser at all handwash sinks. Towels were available but not in dispensers
- 7) Hold potentially hazardous foods at above 135°F or at/below 41°F. Carnitas & Rice measured 48°F in 1-Door Pepsi Coolers.
- 21) Provide hot water at 120°F. Hot water measured 114°F.
- 23) Eliminate flies from facility. Observed 1+ flies in taqueria & 6+ flies in carniceria.
- 30) Clean dust from canned foods on shelves.
- 32) Label repackaged foods with:
 - Facility Name
 - Facility Address
 - Common name of product
 - Net weight of contents
 - List of ingredients from most to least by weight.
 Camaron molido & al pisto lacked weight on label.
- 35) Repair/adjust 1-Door Pepsi cooler to hold food at/below 41°F. Cooler temperature measured 50°F; food inside measured 48°F.
- 42) Provide lid for ~~garb~~ garbage can out front by dining tables.
- 44) Keep doors to facility closed to prevent fly entry.

* This is a combination routine/complaint inspection. Complaint alleged dumping of grease in alley to east. Grease appears to be mostly cleaned, ~~and~~ grease is not clearly from restaurant, and grease is on neighboring property.

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