

**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: <b>El Karita</b>		Inspection Date: <b>6/7/17</b>	
Address: <b>304 Sixth St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>Next Inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Esaul Delgado</b>	Phone No.: <b>865-2241</b>	Inspection Time: <b>4:00 pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Glady Palacios</b>		Certificate Expiration Date: <b>12/5/18</b> <small>(Certificate expires five years after it is issued)</small>	
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:			
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									
In													24. Person in charge present and performs duties							
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											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							
In	N/A	N/O											39. Thermometers provided and accurate							
In													40. Wiping cloths properly used and stored							
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													45. Floors, walls and ceilings maintained and clean							
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
155	Chicken	Steam Table	411	Chili Relleno	walk in (cooling)
154	Beans	" "	40	Toipe	walk in

Comments:

35) Clean Food encrusted shelf in walk-in

Received By: Esaul Delgado REHS: John H. Wells