

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: <i>El Gallense Comissary</i>		Inspection Date: <i>7/22/16</i>	
Address: <i>318 #B Sixth St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Jose Morales</i>	Phone No.: <i>579-2577</i>	Inspection Time: <i>9:30 am</i>	Permit Exp. Date:
Certified Food Handler: <i>Jose Morales</i>		Certificate Expiration Date: <i>6/13/17</i> <small>(Certificate expires five years after it is issued)</small>	
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 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	7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled				
In	N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean				
In	N/A	9. Proper cooling methods					34. Warewashing facilities maintained, test strips				
In	N/A	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair				
In	N/A	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use				
In	N/A	12. Returned and reservice of food					37. Vending Machines				
In		13. Food safe and unadulterated					38. Adequate ventilation and lighting				
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention				
In	N/A	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained				
In	N/A	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: °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

Comments:

Recheck of violations from 7/15/16 found about half of violations corrected, and other construction-related half being worked on.

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

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 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>El Gallense Commissary</u>		Inspection Date: <u>7/15/16</u>	
Address: <u>318 #B Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>7/22/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Jose Morales</u>	Phone No.: <u>579-2577</u>	Inspection Time: <u>10:15 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Elina Morales</u>		Certificate Expiration Date: <u>5/13/17</u> <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 checked="" type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
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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	X		X	29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps		X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated		X		38. Adequate ventilation and lighting		
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	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: <u>115</u> °F		X		45. Floors, walls and ceilings maintained and clean	X	
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
48	open pkg of Beef	out for prep			
52	Chicken	Cooler - recently cut			
40	Beef	Cooler			

Comments:
Critical Violation
 Provide soap & towels in kitchen (immediately abated)

Other Violations
 Diligently prepare potentially hazardous foods in small amounts to prevent temperature abuse. Observed large quantities of beef & chicken out for prep or out of temp (48°F - 52°F) indicating temperature abuse for extended duration.

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FOOD FACILITY INSPECTION REPORT
Continuation Sheet
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Name of Facility/ DBA: <u>El Gullense Commissary</u>	Inspection Date: <u>7/15/16</u>
Address: <u>318 #B Sixth St, Orland, CA</u>	
Owner/Permittee: <u>Jose Morales</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:
Other Violations Continued

13a) Cease handling open packages of food in garage area.

13b) Store ~~raw~~ raw meats below ready-to-eat foods in coolers.
 Tongue was stored above cabbage & salsa.

21) Provide hot water of ~~120~~¹²⁰°F - Measured 115°F.

33) Repair torn door gaskets on coolers.

44) Install door to kitchen to prevent fly/vermin entry.

45) Finish walls in kitchen. Observed exposed drywall.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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