

**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 Bullense Commissary</u>		Inspection Date: <u>8/28/14</u>	
Address: <u>318 #B Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection.</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Jose Morales</u>	Phone No.: <u>519-2517</u>	Inspection Time: <u>10:05 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Elin Morales</u>		Certificate Expiration Date: <u>5/13/17</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input 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				X		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				X				
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				X				
In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate								
In			21. Hot & cold water. Temp: <u>123</u> °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
	42 Beef	3-Door cooler			
	41 Cantelope	3-Door sliding glass door cooler			

Comments:  
Correct the following:

6) Provide soap at restroom hand wash sink.

30) Store all food, except unopened boxes of sodas/water s, beans, inside either kitchen or dry storage room. Observed open bags of onions, open state of spices, on rack in garage area.

35) Repair inoperable ice machine.

Received By: <u>X Elin Morales</u>	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Address: 318 #B Sixth St, Orland, CA	
Owner/Permittee: Jose Morales	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

35b) Repair torn dooraskets on 3-Door meat cooler.

35a) Remove 2 stoves from premises. Both stoves located in unvented part of garage, not in kitchen area. one stove was hot from recent use.

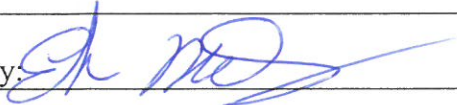
35b) Move 1-Door cooler & 3-Door sliding glass door cooler to kitchen or dry storage room.

38) Provide light in dry storage room.

43a) Provide toilet paper in restroom. Only napkins & towels available.

43b) Instruct employees to flush used toilet paper down toilet. Observed a bucket with used toilet paper adjacent to toilet in restroom.

Recommendation: consider plan check to expand kitchen.

Received By: 	REHS: John H. Wells
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