

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: TACOS LOS MISMOS		Inspection Date: 8/11/14	
Address: HAMILTON CITY @ RAILROAD TRACKS		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: JOSE MORALES	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MARIA CISNEROS		Certificate Expiration Date: 3/17/19 <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 / 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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In									26. Approved thawing methods used		
In									27. Food separated and protected		
In									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, <u>32. Labeled</u>		X
In	N/A	N/O							33. Nonfood contact surfaces clean		
In	N/A	N/O					X		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	N/A	N/O							38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		X
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	N/O							44. <u>Premises clean, vermin proof, personal items separate</u>		X
In									45. Floors, walls and ceilings maintained and clean		X
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
136	RICE	ATOP STEAM TABLE			
141	BEEF	ATOP STEAM TABLE			
39	RAW BEEF	BELOW PREP COOLER			

Comments:
VIOLATIONS!

9 GAS GENERATOR MUST BE HOOKED UP AT ALL TIMES THE MFPM IS OPERATING.

32 ALL SPICES, NOT IN ORIGINAL CONTAINERS, MUST BE LABELED OF CONTENTS.

35 CLEAN/SANITIZE OR REPLACE FILTHY/MOLDY ICE CHEST w/ BEVERAGES

41 REPAIR LEAKY PLUMBING BELOW THE 2-COMP SINK

Received By: [Signature] REHS: ANDREW A. PEYO

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Continuation Sheet

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Name of Facility/ DBA: <u>TACOS LOS MISMOS</u>	Inspection Date: <u>8/4/14</u>
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Owner/Permitee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments: VIOLATIONS (CONT.):

44 ALL PERSONAL CARE PRODUCTS MUST BE STORED IN A DESIGNATED AREA, AWAY FROM FOOD SERVED TO THE PUBLIC. OBSERVED HAIR GEL IN W/ TORTILLA CHIPS.

44 ALL BOTTLE CAPS, GARBAGE, ETC AROUND THE TRUCK MUST BE PICKED UP AND DISPOSED OF PROPERLY.

45 REPAIR TORN SCREEN ABOVE THE GRILL AREA.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PETHO</u>
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