

# 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: <b>EI Potrero</b>		Inspection Date: <b>9/14/15</b>	
Address: <b>1050 South St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>9/17/15</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>Martha Rueda</b>	Phone No.: <b>865-8045</b>	Inspection Time: <b>1:30 pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Marco Rueda</b>		Certificate Expiration Date: <b>7/15/20</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</i> (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							X		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						X		✓	29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		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	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored	X	
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						X		X	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
45	Cut Tomato	Top part of prep cooler	37	Beef	3-Door cooler
136	Ground Beef	Steam Table	40	Cream Cheese	1-Door Veggie Cooler
136	Refried Beans	" "			
46	Beans	Cooling 2-4 hrs in 3-Door cooler			

Comments:

Critical Violations

6) Repair handwash sink in kitchen to easily & immediately provide hot & cold running water. Sink is missing a hot handle & leaks from cold faucet. Operator turns on at main beneath sink.

4) Provide hot water of 120°F at all times. Facility lacked hot water - immediately corrected.

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



OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>El Potrero</u>	Inspection Date: <u>9/14/15</u>
Address: <u>1050 South St, Orland, CA 95963</u>	
Owner/Permitee: <u>Martha Rueda</u>	

Comments:

Other Violations

- 1) Maintain evidence of food handlers cards on site & available for review for all employees.
- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Cut tomatoes on prep cooler measured 45°F.
- 35) Repair/replace wooden prep table with cracked top.
- 38) Clean grease/dirt from hood filters.
- 10) Cease preparing food on top of wiping towels.
- 10) Cease covering food in cooler with wiping towels.
- 10) Store wiping towels in sanitizer when not in use.

Received By: 

REHS: John H. Wells