

**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>Gambora's Taqueria</i>		Inspection Date: <i>9/15/16</i>	
Address: <i>807 Fourth St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Alvaro Gambora</i>	Phone No.: <i>588-4379</i>	Inspection Time: <i>4:45pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Alvaro Gambora</i>		Certificate Expiration Date: <i>3/24/20</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 <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	
		<b>Critical Risk Factors for Disease</b>		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	N/O	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	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		
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		
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		
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		
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
140	Melty cheese	Steam Table			
141	Beans	-- --			

Comments:

*Recheck of violations from 9/2/16 found all corrected except:*

- cooler door gaskets & prep cooler drainage.
- warm water at customer handwash.

Received By: Alvaro Gambora REHS: John H. Wells