

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>EI Patricio Taco Truck</u>		Inspection Date: <u>9/29/15</u>	
Address: <u>Orland, at 5th S, Manteca</u>		Reinspection Date (on or after): <u>By Appointment</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martha Ruedas</u>	Phone No.:	Inspection Time: <u>3:30 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alma Edith Rosales</u>		Certificate Expiration Date: <u>7/15/20</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 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		Critical Risk Factors for Disease			Maj	Out	COS	Out	COS
<u>In</u>		1. Demonstration of knowledge					24. Person in charge present and performs duties		
<u>In</u>		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints		
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used		
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected		
<u>In</u>	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables		
<u>In</u>		6. Handwashing facilities available		X			29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	7. Proper hot and cold food holding temps		X		X	30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean		
<u>In</u>	N/A	9. Proper cooling methods					34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	12. Returned and reservice of food					37. Vending Machines		
<u>In</u>		13. Food safe and unadulterated					38. Adequate ventilation and lighting		
<u>In</u>	N/A	14. Food contact surfaces clean and sanitized		X			39. Thermometers provided and accurate		
<u>In</u>		15. Food from approved source					40. Wiping cloths properly used and stored		
<u>In</u>	N/A	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A	20. Health care/ School prohibited food					44. Premises clean, vermin proof, personal items separate		
<u>In</u>		21. Hot & cold water. Temp: <u>84</u> °F		X			45. Floors, walls and ceilings maintained and clean		
<u>In</u>		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters		
<u>In</u>		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
135	Beef	3-Bed warmer	44	Ham	Pop Cooler
135	Rice	2-Bed warmer	65	Beef	Held at Room Temp
123	Beans	2-Bed warmer	95	Chicken	" "
41	Churizo	1-Dow cooler	101	Beef	" "

Comments:
 * Facility is closed. Facility shall not reopen without approval from our department.

Critical Violations
 5) Remove Neaplaters from handwash sink.
 6) Provide towels so they are accessible from towel dispenser.

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

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: El Potrero Taco Truck	Inspection Date: 9/29/15
Address: Orland at South ^{5th} E Monterey	
Owner/Permitee: Martha Buedas	

Comments:

Critical Violations (continued)

- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:
 - A) On 2-bed warmer - beans at 123°F. Disposed of 3 lbs.
 - B) Held at Room Temperature - Beef at 65°F (disposed of 3 lbs), Chicken at 95°F (disposed of 5 lbs), Beef at 101°F (disposed of 3 lbs).
- 4) Remove registers, microwave from 3-compartment sink sideboards. There is no room for washing utensils.
- 4) Provide a faucet at 3-compartment sink that can reach all 3 compartments.
- 2) Provide hot water at 120°F. Hot water measured 84°F.

Received By:



REHS:

John H. Wells