

**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: <u>MONARREZ PRODUCE</u>		Inspection Date: <u>1/25/19</u>	
Address: <u>Hwy 32, HAMILTON CITY @ RAILROAD</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitted: <u>ARMANDO MONARREZ</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>N/A</u>		Certificate Expiration Date: <u>        </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 <u>CALIFORNIA RETAIL FOOD CODE</u> ("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
<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>	<u>N/O</u>	3.	Discharge of eyes, nose, mouth				26.	Approved thawing methods used				
<u>In</u>	<u>N/O</u>	4.	Eating, tasting, drinking, tobacco use				27.	Food separated and protected				
<u>In</u>	<u>N/O</u>	5.	Hands clean & properly washed, glove use				28.	Washing fruits and vegetables				
<u>In</u>		6.	Handwashing facilities available				29.	Toxic substances properly identified, stored and used				
<u>In</u>	<u>N/A</u> <u>N/O</u>	7.	Proper hot and cold food holding temps			<u>X</u>	30.	Food storage, 31. Self service, 32. Labeled				
<u>In</u>	<u>N/A</u> <u>N/O</u>	8.	Time as a public health control, records				33.	Nonfood contact surfaces clean				
<u>In</u>	<u>N/A</u> <u>N/O</u>	9.	Proper cooling methods				34.	Warewashing facilities maintained, test strips				
<u>In</u>	<u>N/A</u> <u>N/O</u>	10.	Proper cooking time and temps				35.	Equipment, utensils, approved, clean good repair				
<u>In</u>	<u>N/A</u> <u>N/O</u>	11.	Reheating temperature for hot holding				36.	Equipment, utensils and linens, storage and use				
<u>In</u>	<u>N/A</u> <u>N/O</u>	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>	<u>N/A</u> <u>N/O</u>	14.	Food contact surfaces clean and sanitized				39.	Thermometers provided and accurate				
<u>In</u>		15.	Food from approved source				40.	Wiping cloths properly used and stored				
<u>In</u>	<u>N/A</u> <u>N/O</u>	16.	Shell stock tags, 17. Gulf Oyster regs				41.	Plumbing, proper backflow prevention				
<u>In</u>	<u>N/A</u> <u>N/O</u>	18.	Compliance with HACCP plan				42.	Garbage properly disposed; facilities maintained				
<u>In</u>	<u>N/A</u> <u>N/O</u>	19.	Advisory for raw/undercooked food				43.	Toilet facilities supplied, properly constructed, clean				
<u>In</u>	<u>N/A</u> <u>N/O</u>	20.	Health care/ School prohibited food				44.	Premises clean, vermin proof; personal items separate				
<u>In</u>	<u>N/A</u>	21.	Hot & cold water. Temp: <u>120</u> °F				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 <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location

Comments: VIOLATIONS:  
(6) HANDWASHING JUG SHALL BE LOCATED IN A LOCATION THAT WILL FACILITATE HANDWASHING. HANDWASHING SETUP WAS OVER SOME FRUIT.

Received By: Armando Monarez      REHS: Andrew P. Perry