

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: CASA RAMOS		Inspection Date: 10/30/18	
Address: 247 N. HUMBOLDT AVE, Willows, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: MARIO RAMOS & JOSE BARAJAS	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: ONOFRE ESTRADA		Certificate Expiration Date: 4/27/22 <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			Out	COS
<input checked="" type="checkbox"/> In		1. Demonstration of knowledge					24. Person in charge present and performs duties		
<input checked="" type="checkbox"/> In		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables		
<input checked="" type="checkbox"/> In		6. Handwashing facilities available		<input checked="" type="checkbox"/> X			29. Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	9. Proper cooling methods					34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	12. Returned and reservice of food					37. Vending Machines		
<input checked="" type="checkbox"/> In		13. Food safe and unadulterated					38. Adequate ventilation and lighting	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate		
<input checked="" type="checkbox"/> In		15. Food from approved source					40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/> In	<input checked="" type="checkbox"/> N/A	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/> In		21. Hot & cold water. Temp: 120+ °F					45. Floors, walls and ceilings maintained and clean	<input checked="" type="checkbox"/> X	
<input checked="" type="checkbox"/> In		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/> 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
146	CHILI VERDE	ATOP STEAM TABLE	36	SHRIMP (RAW)	WALK-IN FRIDGE
151	REFRIED BEANS	ATOP STEAM TABLE	26	CHILI RELANO	WALK-IN FRIDGE
36	GUACAMOLE	ATOP PREP COOLER COOKS LINE			
136	BEANS	CRES COR HOT HOLDING CABINET			

Comments:
 - NO CRITICAL VIOLATIONS

OTHER VIOLATIONS

(6) HAND WASH SINK IN THE KITCHEN SHALL BE USED EXCLUSIVELY FOR HAND WASHING ONLY & NO OTHER PURPOSE (EYE WASH). DISCONNECT EYE WASH EQUIPMENT FROM HAND SINK.

(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD AWAY FROM OR BELOW ANY READY TO EAT FOODS. UNOBSERVED

Received By: **VICTOR PINEDO** REHS: **ANDREW PERRY**

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Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

29 RAW MEATS IN WALK-IN ABOVE THE BUCKETS OF SAUSAS.

29 STORE ALL TOXICS, CLEANERS, MEDICINES ETC. AWAY FROM ANY FOOD TO BE CONSUMED OR SERVED TO THE PUBLIC. I OBSERVED GLASS CLEANER NEXT TO SOFA & OTHER FOOD.

35 CLEAN & SANITIZE THE FOLLOWING:

- 1) AROUND & BEHIND KITCHEN FRYER / VERY GREASY / DIRTY
- 2) INSIDE THE WALK-IN FRIDGE. THE FLOOR / WALLS & ~~CEILING~~ CEILING WERE COVERED IN FOOD & DIRT.
- 3) THE BAR GUN NOZZLE, IT IS MOLDY.

35 REPAIR THE COMPRESSOR / CONDENSOR DOWN STAIRS IN THE WALK-IN FREEZER SO THAT THE FAN WORKS AND THERE IS NO EXPOSED WIRING.

38 REPAIR THE LIGHT AT THE BACK OF THE KITCHEN.

45 REPAIR / REPLACE ALL BROKEN TILE ON FLOORS & WALLS IN THE KITCHEN AREA.

45 CLEAN THE WALLS & VENTS ON H.V.A.C RETURNS AND AROUND THEM.

Received By: VICTOR PINEDO	REHS: ANDREW P. ETZ, O
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