

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>EL PATIO</u>	Inspection Date: <u>12/28/17</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:

OTHER VIOLATIONS:

- ⑦ Hold all potentially hazardous food at/below 41°F or at/above 135°F at all times. Measured all PHF in the front true fridge out of temp. (Horchata @ 46°F).
~ All food was relocated to an other fridge. Appliance shall not be used until repaired.
- ③0 All food & utensils shall be stored in a clean & sanitary way and at least 6 inches off of the floor.
~ Observed tubs on floor in kitchen & walk-in.
- ③5 Repair or replace the bent baffles in the exhaust hood.
- ③5 Clean & sanitize the inside of the ice machine, it is moldy.
- ③5 Clean & sanitize all appliances. Most were greasy/dirty & covered in food debris.
- ③5 Re-paint or re-finish shelving in the back of the kitchen.
- ③5 Replace non-commercial white galaxy fridge with a commercial grade, N.S.F. approved appliance.
- ③8 Repair light inside the front single door fridge.
- ④4 All personal food shall be kept separate & not co-mingled with food served to the public.
- ④5 Replace kitchen flooring (or re-finish) with a non-absorbant, durable & easily cleanable material. The cement floor is in bad condition as is the

Received By:

MW [Signature]

REHS:

Andrew [Signature]

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Comments: OTHER VIOLATIONS (CONT.)

(15) FLOORING IN THE FRONT SERVER ROOM.

(15) CLEAN/SANITIZE & DEGREASE AROUND ALL COOKING APPLIANCES IN THE KITCHEN. ALL WERE DIRTY/GREASY.

(15) REPAIR THE CEILING INSIDE THE FACILITY. ANY LEAKING WATER INTO THE KITCHEN IS GROUNDS FOR IMMEDIATE CLOSURE.

Received By: *Mary J...* REHS: *Andrew P...*