

FOOD FACILITY INSPECTION REPORT

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 TORO LOCO</u> | | Inspection Date: <u>12/5/17</u> | |
| Address: <u>570 MAIN ST., HAMILTON CITY, CA</u> | | Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small> | |
| Owner/Permitee: <u>ISKANDER HUSSEIN</u> | Phone No.: | Inspection Time: <u>11:00</u> | Permit Exp. Date: |
| Certified Food Handler: <u>OSCAR PINEDA</u> | | Certificate Expiration Date: <u>4/19/22</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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 | |
| In | | | | | | | | | 24. Person in charge present and performs duties | | | | | | | | |
| In | | | | | | | | | 25. Personal cleanliness and hair restraints | | | | | | | | |
| In | | N/O | | | | | | | 26. Approved thawing methods used | | | | | | | | |
| In | | N/O | | | | | | | 27. Food separated and protected | | | | | | | | |
| In | | N/O | | | | | | | 28. Washing fruits and vegetables | | | | | | | | |
| In | | | | | | | | | 29. Toxic substances properly identified, stored and used | | | | | | | | |
| In | N/A | N/O | | | | | | | 30. Food storage, 31. Self service, 32. Labeled | | | | | X | | | |
| In | N/A | | | | | | | | 33. Nonfood contact surfaces clean | | | | | | | | |
| In | N/A | N/O | | | | | | | 34. Warewashing facilities maintained, test strips | | | | | | | | |
| In | N/A | N/O | | | | | | | 35. Equipment, utensils, approved, clean good repair | | | | | | | | |
| In | N/A | N/O | | | | | | | 36. Equipment, utensils and linens, storage and use | | | | | | | | |
| In | N/A | N/O | | | | | | | 37. Vending Machines | | | | | | | | |
| In | | | | | | | | | 38. Adequate ventilation and lighting | | | | | | | | |
| In | N/A | N/O | | | | | | | 39. Thermometers provided and accurate | | | | | | | | |
| In | | | | | | | X | | 40. Wiping cloths properly used and stored | | | | | | | | |
| In | N/A | N/O | | | | | | | 41. Plumbing, proper backflow prevention | | | | | | | | |
| In | N/A | N/O | | | | | | | 42. Garbage properly disposed; facilities maintained | | | | | | | | |
| In | N/A | N/O | | | | | | | 43. Toilet facilities supplied, properly constructed, clean | | | | | | | | |
| In | N/A | | | | | | | | 44. Premises clean, vermin proof; personal items separate | | | | | | | | |
| In | | | | | | | | | 45. Floors, walls and ceilings maintained and clean | | | | | X | | | |
| In | | | | | | | | | 46. No unapproved living or sleeping quarters | | | | | | | | |
| In | | | | | | | X | | 47. Signs posted; Permit & inspection report available | | | | | | | | |
| In | | | | | | | | | 48. Plan Review Required | | | | | | | | |

No PHF []

| °F | Food | Location | °F | Food | Location |
|----|------|----------|----|------|----------|
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| | | | | | |

Comments:

** CONDITIONS HAVE IMPROVED INSIDE RETAIL MARKET, HOWEVER THE REMAINING VIOLATIONS MUST BE CORRECTED

VIOLATIONS

(5) ALL FOOD OFFERED FOR SALE MUST BE FROM AN APPROVED SOURCE. NO HOME MADE FOODS CAN BE OFFERED FOR SALE REMOVE TAMALES FROM REACH - IN FREEZER.

Received By:

[Signature]

REHS:

[Signature: Andrew P...]

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Continuation Sheet

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| | |
|---|-----------------------------|
| Name of Facility/ DBA: El Toro Loco | Inspection Date: 12/5/17 |
| Address: PAGE 2 | |
| Owner/Permittee: PAGE 2 | |
| Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code | |

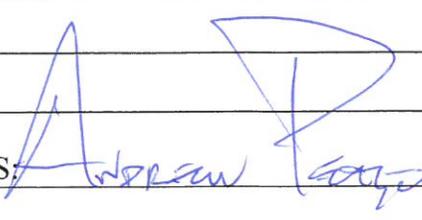
Comments: VIOLATIONS (CONT.)

23) CONTINUE TO KEEP THE FACILITY FREE OF PESTS, VERMIN, INSECTS, ETC. DID NOT OBSERVE ANY LIVE OR DEAD ROACHES. HOWEVER, FECAL SPOTTING CAN STILL BE OBSERVED AT ENTRY POINTS (I.E. CEILING TILES ETC.) CLEAN OR REPLACE THIS MATERIAL SO THAT FACILITY MAY BE DEEMED PEST FREE.

30) STORE ALL BOXES OF FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED BOXES ON THE WALK-IN FREEZER FLOOR.

32) PROVIDE PROPER LABELS ON REPACKAGED BULK FOODS THAT HAS COMMON NAME OF ITEM, QUANTITY AND/OR WEIGHT.

45) CLEAN & SANITIZE THE WALK-IN FLOOR (BEER WALK-IN).

| | |
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| Received By:  | REHS:  |
|--|--|