

**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:<br><u>El Gallense Commissary</u>  |                               | Inspection Date:<br><u>2/15/19</u>   |                   |
| Address:<br><u>318 #3 Sixth St, Orland, CA 95963</u>   |                               | Reinspection Date (on or after):<br><u>Next Inspection</u><br><small>(Reinspections are subject to fees)</small>     |                   |
| Owner/Permittee:<br><u>Jose Morales</u>  | Phone No.:<br><u>519-2517</u> | Inspection Time:<br><u>10:05am</u>   | Permit Exp. Date: |
| Certified Food Handler:<br><u>Jose Morales</u>   |                               | Certificate Expiration Date:<br><u>5/18/22</u><br><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                           |   |                         |     |
| In                                |     |                      |  |                    |  |                       |     |                               | 24. Person in charge present and performs duties            | Out                     | COS |
| 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             |                         |     |
| In                                | N/A |                      |  |                    |  |                       |     |                               | 33. Nonfood contact surfaces clean                          |                         |     |
| In                                | N/A | N/O                  |  |                    |  |                       | X   |                               | 34. Warewashing facilities maintained, test strips          |                         |     |
| In                                | N/A | N/O                  |  |                    |  |                       |     |                               | 35. Equipment, utensils, approved, clean good repair        | X                       |     |
| 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                  |  |                    |  |                       | X   |                               | 39. Thermometers provided and accurate                      |                         |     |
| In                                |     |                      |  |                    |  |                       |     |                               | 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 | X                       |     |
| In                                | N/A |                      |  |                    |  |                       |     |                               | 44. Premises clean, vermin proof; personal items separate   |                         |     |
| In                                |     |                      |  |                    |  |                       |     |                               | 45. Floors, walls and ceilings maintained and clean         |                         |     |
| 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      |
| 40         | Beef | 3-Dow Coolers | 39 | Tongue | 2 Dow Freezer |
|            |      |               |    |        |               |
|            |      |               |    |        |               |
|            |      |               |    |        |               |
|            |      |               |    |        |               |

Comments:  
 Cease cooling hot held potentially hazardous foods from trucks for use the next day. Mobile food facilities cannot cool and reheat hot held foods for use the next day per California Retail Food Code section 114305(d). Observed tongue & carnitas cooled from the night before in coolers/freezer.

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

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Continuation Sheet

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Page 2 of 2

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- Comments:
- 14) Clean the white mold from baffle in ice machine.
  - 23) Clean the 5t rodent droppings from floor & shelf in dry storage room. The droppings are dry & no evidence of active infestation observed. Pest control is in place in room.
  - 35a) Clean food encrusted shelves in 3-door cooler.
  - 35b) Repair torn door gasket on 3-door cooler.
  - 35c) Repair/replace severely rusted bottom shelf of prep table.
  - 43) Install self-closing device on restroom door.

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