

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: <i>La Perla de Occidente</i>		Inspection Date: <i>3/5/19</i>
Address: <i>424 Colusa St, Colusa, CA 95953</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>
Owner/Permitee: <i>Martin Ramirez</i>	Phone No.: <i>(530) 988-3150</i>	Inspection Time: <i>4:30pm</i>
Certified Food Handler: <i>Amelio Mantalvo (+1 other)</i>		Permit Exp. Date: <i>11/27/22</i> <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
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	
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										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	
In										46. No unapproved living or sleeping quarters	
In										47. Signs posted; Permit & inspection report available	
In										48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
<i>42</i>	<i>churros</i>	<i>Prep cooler</i>	<i>42</i>	<i>casero cheese</i>	<i>4 - Low Dairy cooler - Pasteurized - ok</i>
<i>39</i>	<i>Pork chop</i>	<i>Meat Display cooler</i>			

Comments:
All violations from 2/24/19 are corrected except:
 - labeling
 - cambro to replace
 - leak at prep sink

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