

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: ALBRIA'S TACOS		Inspection Date: 3/16/16	
Address: Hwy 45, ORD BEND		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MARIA G. NIÑO	Phone No.:	Inspection Time: 11:00 AM	Permit Exp. Date:
Certified Food Handler: MARIA G. NIÑO		Certificate Expiration Date: 7/26/17 <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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							
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							X				30. Food storage, 31. Self service, 32. Labeled							
In	N/A								X				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		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											39. Thermometers provided and accurate							
In	N/A	N/O											40. Wiping cloths properly used and stored							
In	N/A	N/O											41. Plumbing, proper backflow prevention		X					
In	N/A	N/O											42. Garbage properly disposed; facilities maintained		X					
In	N/A	N/O											43. Toilet facilities supplied, properly constructed, clean							
In	N/A	N/O											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
129	REFRIED BEANS	ATOP STEAM TABLE			
129	COOKED BEEF	ATOP STEAM TABLE			
39	COOKED JALAPENO	ICE CHEST			

Comments:
-NO CRITICAL VIOLATIONS

VIOLATIONS:

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED FOODS ON STEAM TABLE OUT OF TEMPERATURE. BOTH FOODS ITEMS WERE REHEATED TO 165°F & S. TABLE TURNED UP.

(35) CLEAN/SANITIZE ICE CHESTS & REFRIGERATORS INSIDE TRUCKS

Received By:  REHS: 

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Continuation Sheet

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Comments:

VIOLATIONS:

35 ALL WERE A LITTLE GRIMY.

35 REPAIR/REPLACE THE EXHAUST FANS SO THAT THEY FUNCTION PROPERLY.

41 PROVIDE A CAP FOR THE WATER SPIGOT ON THE OUTSIDE OF THE TRUCK TO PROTECT FROM DIRT/DEBRIS.

42 CLEAN & SANITIZE THE GARBAGE CANS INSIDE THE TRUCK IT WAS VERY DIRTY

Received By:

[Signature]

REHS:

[Signature] Andrew Perryo