

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: El Barta		Inspection Date: 4/22/15	
Address: 304 Sixth St, Orland, CA 95963		Reinspection Date (on or after): -	
Owner/Permittee: Esaul Delgadillo		Phone No.: 865-2241	Inspection Time: 11:05am
Certified Food Handler: Gladis Palacios		Permit Exp. Date:	
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:		Certificate Expiration Date: 12/5/18 (Certificate expires five years after it is issued)	
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			1. Demonstration of knowledge									24. Person in charge present and performs duties				Out	COS			
In			2. Communicable disease restrictions									25. Personal cleanliness and hair restraints								
In	N/O		3. Discharge of eyes, nose, mouth									26. Approved thawing methods used								
In	N/O		4. Eating, tasting, drinking, tobacco use									27. Food separated and protected								
In	N/O		5. Hands clean & properly washed, glove use									28. Washing fruits and vegetables								
In			6. Handwashing facilities available									29. Toxic substances properly identified, stored and used								
In	N/A	N/O	7. Proper hot and cold food holding temps									30. Food storage, 31. Self service, 32. Labeled								
In	N/A		8. Time as a public health control, records									33. Nonfood contact surfaces clean								
In	N/A	N/O	9. Proper cooling methods									34. Warewashing facilities maintained, test strips								
In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair								
In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use								
In	N/A	N/O	12. Returned and reservice of food									37. Vending Machines								
In			13. Food safe and unadulterated									38. Adequate ventilation and lighting								
In	N/A	N/O	14. Food contact surfaces clean and sanitized									39. Thermometers provided and accurate								
In			15. Food from approved source									40. Wiping cloths properly used and stored								
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention								
In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained								
In	N/A	N/O	19. Advisory for raw/undercooked food									43. Toilet facilities supplied, properly constructed, clean								
In	N/A		20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate								
In			21. Hot & cold water. Temp: °F									45. Floors, walls and ceilings maintained and clean								
In			22. Wastewater properly disposed									46. No unapproved living or sleeping quarters								
In			23. No rodents, insects, birds, animals									47. Signs posted; Permit & inspection report available								
												48. Plan Review Required								

No PHF []					
°F	Food	Location	°F	Food	Location

Comments:
Recheck found all violaturs from 4/15/15 corrected.

Received By: **Maria Delgadillo** REHS: **John H. Wells**

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Continuation Sheet

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Name of Facility/ DBA: El Barita	Inspection Date: 4/5/16
Address: 304 Sixth St, Orland, CA 95963	
Owner/Permittee: Esaul Delcadio	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations

- 6) Provide soap from a dispenser at 4-compartment sink handwash station.
- 7) ~~Hold potentially hazardous foods at/above 135°F or at/below 41°F. Whipped butter held at room temperature measured 47°F. OK.~~
- 13) Cease storing raw beef above lemons/oranges in walk-in cooler.
- 26) Defrost potentially hazardous foods using 1 of 4 approved methods: ① in cooler, ② under cool running water, ③ in microwave, or ④ as part of a cooking process. Observed shrimp defrosting at room temperature (immediately corrected).
- 43) Repair inoperable toilet in women's restroom closest to dining area.
- 44) Repair peeling paint on shelves above steam table.

Received By: Maria Delcadio

REHS: John H. Wells