

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: <u>EL TORO LOLO</u>		Inspection Date: <u>4/5/16</u>	
Address: <u>570 MAIN ST., HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>4/25/16</u> ^{\$80.00 WILL BE CHARGED FOR NEXT RE} <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>ISKANDER HUSSEIN</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date: <u>12/5/16</u>
Certified Food Handler: <u>MARTIN RODRIGUEZ</u>		Certificate Expiration Date: <u>4/6/16</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
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			34. Warewashing facilities maintained, test strips	
In		N/A			35. Equipment, utensils, approved, clean good repair	X
In		N/A			36. Equipment, utensils and linens, storage and use	
In		N/A			37. Vending Machines	
In					38. Adequate ventilation and lighting	
In		N/A			39. Thermometers provided and accurate	
In					40. Wiping cloths properly used and stored	
In		N/A			41. Plumbing, proper backflow prevention	
In		N/A			42. Garbage properly disposed; facilities maintained	
In		N/A			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				X	46. No unapproved living or sleeping quarters	
In					47. Signs posted; Permit & inspection report available	
In					48. Plan Review Required	X

No PHF [] <i>*NO TEMPS TAKEN AT RE-INSPECTION</i>					
°F	Food	Location	°F	Food	Location

Comments:

CRITICAL VIOLATION

(48) NEW INSTANTANEOUS WATER HEATER MUST BE PLAN CHECKED AND APPROVED BY THE HEALTH DEPT. FILL OUT APPLICATION IN OFFICE & SUBMIT APPLIANCE PAPERWORK TO G.C.E.H. REPEAT VIOLATION! \$80.00 WILL BE CHARGED FOR NEXT RE-INSPECTION IF VIOLATION IS UN-ABATED.

REMAINING VIOLATIONS:

(21) MAINTAIN HOT WATER OF AT LEAST 120°F AT THE FIXTURES OF

Received By: <u>[Signature]</u>	REHS: <u>Andrew Peep</u>
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Continuation Sheet

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Name of Facility/ DBA: <u>EL TORO LOCO</u>	Inspection Date: <u>4/5/10</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

REMAINING VIOLATIONS: (CONT.)

(21) ALL SINKS. HAND SINK SHALL BE >100°F

(35) CLEAN & SANITIZE ALL UTENSILS ON A REGULAR BASIS. (I.E.) BREAD TONGS, SCOOPS ETC.) OBSERVED BREAD TONGS THAT WERE VERY FILTHY.

Received By: <u>[Signature]</u>	REHS: <u>ANDREW PERNO</u>
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