

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>MOE'S LOS TRES POTRILLOS</u>		Inspection Date: <u>10/18/23</u>	
Address: <u>228 SIXTH STREET, ORLANDO, CA 95963</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>MUSELEH ZOKARI</u>	Phone No.:	Inspection Time: <u>10:00</u>	Permit Exp. Date:
Certified Food Handler: <u>- EXPIRED</u>		Certificate Expiration Date: <u>-</u> <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		1. Demonstration of knowledge	X	X		24. Person in charge present and performs duties		
In		2. Communicable disease restrictions		X		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	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized		X		39. Thermometers provided and accurate		
In		15. Food from approved source				40. Wiping cloths properly used and stored		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	X	
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean	X	
In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean	X	
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
37	COTTIA CHEESE	REACH-IN CASE	39	RAW BEEF	BACK WALK-IN FRIDGE
38	MILK	REACH-IN DISPLAY			
39	QUESO FRESCO	WHITE TRAIL FRIDGE			
39	GUACAMOLE	3-DOOR BACK FRIDGE			

Comments: *****CRITICAL VIOLATION*****

① OBTAIN THE FOOD SAFETY MGR. CERT. IMMEDIATELY. THIS CERT HAS BEEN EXPIRED FOR SOME TIME. FAILURE TO CORRECT WILL BE SUBJECT TO FEES/CLOSURE.

OTHER VIOLATIONS:

④ IMPROVE HOW THE MEAT SLICERS, CUTTERS, GRINDERS ARE CLEANED & SANITIZED. OBSERVED FOOD DEBRIS

Received By: [Signature] REHS: ANDREW A. [Signature]

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

14 ON MACHINES THAT HAVEN'T BEEN USED IN SOME TIME.

30 STORE ALL FOOD AT LEAST 16 INCHES OFF THE FLOOR. ~ OBSERVED BOXES/FOOD ON FLOOR IN A COUPLE OF WALK-INS

32 LABEL ALL FOOD PACKAGES THAT HAVE BEEN MADE FROM BULK FOODS. (CONTENTS, INGREDIENTS + WEIGHT).


35 CLEAN & SANITIZE TONGS ON A DAILY BASIS.

35 CLEAN & SANITIZE THE WALLS IN THE BACK WALK-IN MEAT FRIDGE. ~ OBSERVED DIRTY.

41 PROVIDE A METHOD OF BACKFLOW PREVENTION ON THE MOP SINK.

43 PROVIDE PAPER TOWELS IN THE RESTROOM.

45 REPAIR THE FRP. COMING OFF THE WALL ABOVE 3-COMP SINK IN BUTCHER SHOP.

Received By: 	REHS: <u>Andrew A. Perry</u>
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