

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: LA CORONA		Inspection Date: 10/24/23	
Address: 1002 SIXTH ST., ORLANDO, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MARTIN GALVAN	Phone No.:	Inspection Time: 11:30	Permit Exp. Date:
Certified Food Handler: ESTHER BARRAJAS		Certificate Expiration Date: 9/26/24 <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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		X
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		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		X
In	N/A	N/O				X	X		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		X
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
138	BEEF SALSA	ATOP STEAM TABLE			
40	Sour CREAM	ATOP P. COOLER			
35	EGGS	WALK-IN FROGE			
40	SALSA	FRONT TRUFE FRIDGE			

Comments: VIOLATIONS

14 THE MECHANICAL DISHWASHER SHALL HAVE CHEMICAL SANITIZATION AND BE PROVIDING THE PROPER AMOUNT EACH CYCLE. ~ THE SANITIZER MEASURED NON-DETECT WHEN TESTED. THE OPERATOR CORRECTED ONSITE.

32 LABEL ALL BULK FOOD AND SPICE CONTAINERS WHEN CONTENTS ARE NOT EASILY RECOGNIZABLE →

Received By: 

REHS: Andrew Trego

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: VIOLATIONS (CONT)

35 CLEAN + DE-LIME THE MECHANICAL DISHWASHER.

35 CLEAN AND SANITIZE THE BAR GUN ON A REGULAR BASIS. THE GUN WAS VERY MOLDY

36 STORE DRINKING GLASSES LIP SIDE UP OR ON A TRAY.

36 STORE THE ICE SCOOP IN A WASHABLE BUCKET AND NOT DIRECTLY ON THE ICE MACHINE.

38 REPAIR THE LIGHT IN THE EMPLOYEE RESTROOMS

45 REPAIR THE BASE COVING COMING OFF OF THE WALLS IN THE KITCHEN AREA.

45 REPAIR THE MISSING FLOOR TILE IN THE BAR AREA NEXT TO THE CO₂ CANISTER.

Received By: <u>[Signature]</u>	REHS: <u>Andrew Poyko</u>
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