

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 PERLA DE OCCIDENTE		Inspection Date: 10/26/23	
Address: 424 COLUSA ST., ORLANDO, CA 95963		Reinspection Date (on or after): 11/26/23 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MARTIN RAMIREZ	Phone No.:	Inspection Time: 2:30	Permit Exp. Date:
Certified Food Handler: AURELIO MONTALVO		Certificate Expiration Date: EXPIRED <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 <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							Out	COS	
In												24. Person in charge present and performs duties					
In								X				25. Personal cleanliness and hair restraints					
In												26. Approved thawing methods used					
In		N/O										27. Food separated and protected				X	
In		N/O										28. Washing fruits and vegetables					
In												29. Toxic substances properly identified, stored and used					
In	N/A	N/O				X	X					30. Food storage; 31. Self service; 32. Labeled				X	
In	N/A											33. Nonfood contact surfaces clean					
In	N/A	N/O				X	X					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					
In	N/A	N/O										39. Thermometers provided and accurate					
In												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					
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				X	
In												46. No unapproved living or sleeping quarters					
In						X	X					47. Signs posted; Permit & inspection report available					
												48. Plan Review Required					

No PHF []					
°F	Food	Location	°F	Food	Location
41	MILK	REACH-IN FRIDGE	58	QUESO FRESCO	4-DOOR UNIVERSAL COOLER
45	PINTO BEANS	BIG POT WALK-IN	41	GUACAMOLE	ATOP PREP COOLER
29	PORK	WALK-IN FRIDGE	120	REFRIED BEANS	ATOP STEAM TABLE
32	BEEF	MEAT DISPLAY FRIDGE	40	RAW BEEF	COLD DRAWER

Comments:

**** FACILITY IS IN POOR SANITARY CONDITION AND NEEDS TO IMPROVE TO AVOID FEES AND/OR CLOSURE ****

**** CRITICAL VIOLATIONS ****

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F. MEASURED MULTIPLE FOODS IN DIFFERENT AREAS OF THE FACILITY OUT OF TEMP. 10 LBS POT OF BEANS, 12 CONTAINERS OF QUESO DURO, LA CREMA

Received By:	REHS: ANDREW A. PERAYO
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Continuation Sheet

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Page 2 of 3

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Address: PAGE 2	
Owner/Permitee:	

Comments: ** CRITICAL VIOLATIONS **

7 10 CONTAINERS, 15 CONTAINERS OF FLAN, 15 CONTAINERS OF ARROZ CON LECHE. ALL FOOD DISPOSED OF BY OPERATOR

9 COOL ALL POTENTIALLY HAZARDOUS FOOD USING AN APPROVED METHOD. COOLING A LARGE POT OF BEAN IN WALK-IN IS A SURE WAY TO MAKE SOMEONE SICK. 1 POT OF BEANS DISPOSED OF.



23 KEEP FACILITY FREE OF ALL PESTS, INSECTS & VERMIN. MAINTAIN PEST CONTROL. ~ OBSERVED DOZENS OF FLIES & LIVE COCKROACHES AROUND FACILITY.

OTHER VIOLATIONS

27 KEEP FOOD & UTENSIL SEPERATED & PROTECTED FROM CROSS CONTAMINATION. ~ OBSERVED SANITIZER & SCREWDRIVER NEXT TO AN INSIDE A PAN OF SPICES. ~ SPICES WERE DUMPED BY OWNER. OBSERVED POTS OF FLOOR OF WALK-IN, OBSERVED FLY ZAPPER ABOVE COOKING POT THAT WAS ALSO SITTING IN MOP WATER.

30 STORE ALL FOOD ATLEAST 6 INCHES OFF OF THE GROUND, ~ OBSERVED FOOD & POTS ON FLOOR OF THE WALK-IN.

32 LABEL ALL REPACKAGED BULK FOODS AND ANY SPICES WITH CONTENTS / WEIGHT ETC.

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Page 3 of 3

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Address: <u>PAGE 3</u>	
Owner/Permitee: <u>PAGE 3</u>	

- Comments: OTHER VIOLATIONS (CONT.)
- (35) CLEAN & SANITIZE THE WALK-IN DOOR & HANDLES.
 - (35) CLEAN & SANITIZE ALL THE APPLIANCES IN THE FACILITY. THEY ARE ALL FILTHY
 - (35) CLEAN/SANITIZE/DEGREASE THE HOOD BAFFLES IN THE KITCHEN.
 - (35) REMOVE NON-COMMERCIAL APPLIANCE - ICE MAKER (SMALL) EUTHOMY.
 - (36) DISCONTINUE USING PLASTIC BOWLS AS BULK BIN SCOOPS. ONLY USE EASILY CLEANABLE SCOOPS W/ HANDLES.
 - (36) SECURE THE HELIUM CONTAINER TO AN IMMOBILE SURFACE WITH A CHAIN.
 - (41) REPAIR ALL THE PLUMBING LEAKS NEAR THE SINK IMMEDIATELY.
 - (41) PROVIDE A BACKFLOW PREVENTION DEVICE ON THE MOP SINK FIXTURE.
 - (45) CLEAN & SANITIZE THE WALK-IN FLOOR.
 - (45) CLEAN/SANITIZE/DEGREASE ALL THE WALLS, FLOORS, CEILING IN ALL FOOD PREP AREAS. ALL WERE OBSERVED TO BE FILTHY/GRIMY.
 - (45) CLEAN WALLS & CEILING NEAR H.V.A.C. VENT IN THE RESTAURANT AREA.
 - (45) REPAIR THE WALL NEXT TO THE GREASE TRAP.

Received By:



REHS:

Andrew A. Perryo