## FOOD FACILITY INSPECTION REPORT

### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of \_\_\_\_

Name of Facility/ DBA:  Inspection Date:										
TORO HEAT MARKET							12/14/23			
Address:							Reinspection Date (on or after):			
607 6 ST., DRIAND, CA 95963						(Reinspections are subject to fees)				
Owner/Permitee:			Ph	one No.	:		Inspection Time:	Permit Ex		
BASEL ALI ALHAGERI							('.00)			
Certified Food Handler					Certificate Expiration Date			$\neg$		
BASEL ALHAGERY (Certificate expires live years after it is issued)										
Service: Routine Inspection										
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 = M	lajor vic	olation Out = Items	not in compliance COS	= Corrected	On Site	,
		Critical Risk Factors for Disease		Out	COS				Out	COS
In In	Demonstration of knowledge     Communicable disease restrictions						present and performs duties ness and hair restraints	5		
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		clean & properly washed, glove use		h/#		28. Washing fruits and vegetables				
In N/A N/O		6. Handwashing facilities available 7. Proper hot and cold food holding temps		×	_	29. Toxic substances properly identified, stored and used 50. Food storage, 31. Self service, 32. Labeled			×	
In WAS		8. Time as a public health control, records		( Fig.			. Nonfood contact surfaces clean			
In N/A N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips			
In N/A NO	10. Proper cooking time and temps					Equipment, utensils, approved, clean good repair     George and use			×	
In N/A N/O	11. Reheating temperature for hot holding 12. Returned and reservice of food					37. Vending Machines				
TR	13. Food safe and unadulterated					38. Adequate ventilation and lighting				
N/A N/O	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate				
In N/O	15. Food from approved source 16. Shell stock tags, 17. Gulf Oyster regs					40. Wiping cloths properly used and stored 41. Plumbing, proper backflow prevention				
In N/A N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained				
In N/O	In N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean				
In 20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate 45. Floors, walls and ceilings maintained and clean				
	In 21. Hot & cold water. Temp: 170 °F  22. Wastewater properly disposed					46. No unapproved living or sleeping quarters				
22. Wastewater properly disposed 23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available				
	48. Plan Review Required									
No PHF [ ]										
°F Food		Location		°F		Food	Loc	ation		
35 CEVICH	E	E COD TRSPLAY		39	39 BALON 2-DOOR		Rut to 100 =			
Gaste	HUDGE				+				1 IC IE	7-
95 CHICK	CHICKEY LAMPS			38		POAST	BACK WALF	-11	FRE	EZE
20 PAN	20 PAW COLD DISPLAY									
38 BEE				-	+					
ا ا ا ا	PEACH - IN FRIDGE									
40 Mick					1					
Comments:										
(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT BELOW										
41° FOR AT ABOVE 135° F AT AUTIMES. NMEASURED BBO										
LEAT UNDER HEAT LAMP AT 95°F LOPERATOR PISPOSED OF										
5 CHICKENS, 3 PACKS OF RIBS.										
OTHER VIOLATIONS										
4) WHEN DRINKING IN FOOD PREP AREAS, ONLY USE CUPS										
(		_ N N				$\wedge$	1	5		7
Received By: REHS: NOREW + - Fry										

# OFFICIAL INSPECTION REPORT

## **Continuation Sheet**

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility / DBA:

Page \_ \_\_\_ of \_ \_ \_\_\_

Inspection Date:

1000 MEAT MARKET (2/14/23
Address:
Owner/Permitee:
Comments: OTHER VIOLATIONS (COUT)
DWITH LIDS TO PREVENT CROSS CONTAMINATION.
6) DO NOT STORE AMYTHING IN THE HAND WASH
SINK, THE SINK SHALL BE AVAILABLE TO WASH
HANDS AT ALL TIMES & OBSERVED WATER BOTTLES
INSIDE SINK.
30) STORE AN FOOD ATLEAST 6 INCHES OFF THE
GROUND, LOBSTERVED BOYES OF FOOD ON WALK-IN
FLOOR
35) REPAIR WALK-IN FREETER DOOR SO THAT
IT LATESTES PROPERLY
33 CLEAN SANITIZE THE PANTONGS ON A
DAILY BASIS.
1
Received By: By REHS: REHS: REHS: