OD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

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Tarre	DBA:		- 10102	IAA (530) 934-6103			
1 11 100	100000					Inspection Date:		
Tacos Locaso Address:						12/15/22		
Address.	1 0 1 0	1		1		Reinspection Date (on or after): /		
6381 (ounty Road 200, OH	and	C-	19	5463	(Reinspections are subject to fees)	an	
Owner/Permitee:		T	Phone N	0:	0183	(Reinspections are subject to fees)		
1.12 R		- 1	I Hone I	0		Inspection Time: Permit	Exp. Date:	
Certified Food Hand	Ham							
	1					Certificate Expiration Date:		
Rosalia						(Certificate expires five years after it is is		
Service:	outine Inspection	nplaint	□С	onstruction	on/Pre-opening	Other:	ssued)	
Applicable Law CALIF	ORNIA RETAIL FOOD CODE ("CalCode), Beginning w	ith section	113700,	California	Health and Safety Code	(See reverse side of skeet f		
In = In compl						(See reverse side of sheet for summary)		
in in compil	ance N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease			Major vio	olation Out = Iten	ns not in compliance COS = Correct	ed On Site	-
In	1. Demonstration of knowledge	Maj	Out	COS			Out	COS
(In)	Communicable disease restrictions	-	-	-	24. Person in charg	ge present and performs duties		- 00
In N/O	3. Discharge of eyes, nose, mouth		-	-	25. Personal cleanliness and hair restraints			
In N/O	4. Eating, tasting, drinking, tobacco use		-	-	26. Approved thawing methods used			
In N/O	5. Hands clean & properly washed, glove use				27. Food separated and protected			
In N/A N/O	Handwashing facilities available		X		28. Washing fruits and vegetables 29. Toxic substances properly identified, stored and used		-	
In N/A N/O	7. Proper hot and cold food holding temps		X		30. Food storage 3	1. Self service, 32. Labeled	-	
In N/A N/O	8. Time as a public health control, records				 Nonfood contact 	t surfaces clean	+	
In N/A N/O	Proper cooling methods Proper cooking time and temps				 Warewashing fa 	acilities maintained, test strips	1	
In N/A N/O	11. Reheating temperature for hot holding	-			 Equipment, uter 	isils, approved, clean good repair		
In N/A N/O	12. Returned and reservice of food				36. Equipment, uter	isils and linens, storage and use	X	
In	13. Food safe and unadulterated				37. Vending Machines			
In N/A N/O	14. Food contact surfaces clean and sanitized				38. Adequate ventils	ation and lighting		
In)	15. Food from approved source				40 Wining clothe p	rovided and accurate		
In N/A N/O	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 In N/A N/O	18. Compliance with HACCP plan				42. Garbage properl	y disposed; facilities maintained		
In N/A N/O	19. Advisory for raw/undercooked food				43. Toilet facilities s	upplied, properly constructed, clean		
In	20. Health care/ School prohibited food 21. Hot & cold water. Temp: oF				44. Premises clean, v	ermin proof; personal items separate		
In)	21. Hot & cold water. Temp: oF 22. Wastewater properly disposed				45. Floors, walls and ceilings maintained and clean			
In	23. No rodents, insects, birds, animals				No unapproved 1	iving or sleeping quarters		
	251 To rouches, misects, ordes, animals				47. Signs posted; Per	mit & inspection report available		
					48. Plan Review Req	uired		
No DHE F 1								
No PHF []								
°F Food	Location		OF		F .			
°F Food	Location		°F		Food	Location		
	Location Steam Table		°F	Por	Food			
°F Food 152 Beef			°F	Por	Food	Location Tall Cooler		
°F Food	Steam Table		°F	Por	Food			
°F Food 152 Beef	Steam Table		°F	Por	Food			
°F Food 152 Beef	Steam Table		°F	Por	Food			
°F Food 152 Beef 142 Beans	Steam Table		44	Por	Food			
Food 152 Beef 142 Beans Somments:	Steam Table	Sin	44	Por		Tall Cooler		
Food 152 Beef 142 Beans Somments:	Steam Table	Sin	44	Por		Tall Cooler		
Somments:	Steam Table Duvels at handwash hally hazardous foods	5 a=	L.	Por	135° F	Tall Cooler	F.	
Food 152 Beef 142 Beans Somments:	Steam Table Duvels at handwash hally hazardous foods	5 a=	L.	Por	135° F	Tall Cooler	F.	
Somments: Hold potent	Steam Table Steam Table wels at handwash hally hazardous foods park at 44° F in to	s as	L. Hab	les	135° F	Tall Cooler or at/below 41°	F.	
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