## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

No. of the Art		Phone	(530) 9	934-6102	FAX (530) 934-6103	Page 1 of		
Name of Facility/DBA:  Fuege Mexican Grill  Inspection Date:  12/27/23								
Tuego	Tex	12/27/23						
Address:	Reinspection Date (on or after):							
710 Da	lomo	(Reinspections are subject to fees)						
Owner/Permitee: Phone No.:						Inspection Time: Permit E	vn Date	a ·
Eduardo Martinez						Inspection Time: Permit Exp. Date: S   S   S   24		
Certified Food Handler:							124	
Mercos	Certificate Expiration Date:							
Service:	utine Ins	pection	(Certificate expires five years after it is iss	ued)				
		TAIL FOOD CODE ("CalCode), Beginning with	th coation	112700. 4	onstruction/Pre-opening	Other:		
		Time 1 000 0002 ( Carcoae), Deginning with	n section	113700, (	California Health and Safety Code (	(See reverse side of sheet for summary)		
In = In compliance $N/A = Not Applicable$ $N/O = Not Observed$			erved	Maj = 1	Major violation Out = Items	s not in compliance COS = Corrected	l On Sit	te
In		Critical Risk Factors for Disease	Maj	Out	COS		Out	COS
In In		monstration of knowledge mmunicable disease restrictions	-	+	24. Person in charge	present and performs duties		
In N/O	3. Dis	charge of eyes, nose, mouth	-	-	25. Personal cleanlin	ness and hair restraints		
Ip N/O	4. Eat	ing, tasting, drinking, tobacco use			26. Approved thawi	and protected		-
n N/O	5. Hai	nds clean & properly washed, glove use			28. Washing fruits a	nd vegetables		
In N/A N/O	6. Handwashing facilities available  N/A N/O 7. Proper hot and cold food holding temps				29. Toxic substances	es properly identified, stored and used		
	N/A N/O 7. Proper hot and cold food holding temps N/A 8. Time as a public health control, records				30. Food storage, 31	. Self service, 32. Labeled		
In N/A N/O	a pastic ficulty feeding			+	33. Nonfood contact	facilities maintained, test strips		
In N/A N/O	N/A N/O 10. Proper cooking time and temps				35 Fauinment uten	nsils, approved, clean good repair		
In N/A N/O	N/A N/O 11. Reheating temperature for hot holding				36. Equipment, utens	nsils and linens, storage and use		V
	N/A N/O 12. Returned and reservice of food				37. Vending Machin	es		
In N/A N/O	N/A N/O 14. Food contact surfaces clean and sanitized				38. Adequate ventila	tion and lighting		
In	15. Food from approved source				39. Thermometers pr	rovided and accurate		
In N/A N/O	approved bource				40. Wiping cloths pro	roperly used and stored er backflow prevention		
In N/A N/O	N/A N/O 18. Compliance with HACCP plan				42. Garbage properly	y disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities su	applied, properly constructed, clean		
In N/A 20. Health care/ School prohibited food In 21. Hot & cold water, Temp: 12.00 °F					44. Premises clean, v	vermin proof; personal items separate		
In 21. Hot & cold water. Temp:   2 o °F In 22. Wastewater properly disposed					45. Floors, walls and	ceilings maintained and clean		
In					46. No unapproved li	living or sleeping quarters		
					48. Plan Review Requ	sted; Permit & inspection report available		
No PHF [ ]								
°F Food		Location		°F	Food	Location		
40 tomotoes	motors deal sandwich top fridge							
140 Golled next to store hot holder								
40 Grilled part to stone hot holdne								
		•						
Comments:								
Inlfe obser	reel o	in beer storage ope	ning	. / 5	Store all utensil	in clean areas	Co	<
Ice scon o	her	relto be stormed	00	1100	madalae ma	Company of the state of the sta		
Store is	7000	poland bis a lange	11,0		0 0	approved wester.	/	
Store in approved bin or location away from food/ Cas								
Freezer note to be in dispepal / Repair or replace freezer.								
· ·								
11 / 1 -								
	//	16/11			1/1/	7 1		
eceived By:	re	- / wanty		RE	HS:	rekla		