

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: ALBRIA'S TALOS		Inspection Date: 12/8/21	
Address: HWY 45, ORD BEND, GLENN		Reinspection Date (on or after): * TRUCK IS CLOSED <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: MARIA G. NIÑO	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MARIA G. NIÑO		Certificate Expiration Date: 9/21/22 <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" 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						
<input checked="" type="checkbox"/>	In		1.	Demonstration of knowledge									24.	Person in charge present and performs duties		Out	COS
<input checked="" type="checkbox"/>	In		2.	Communicable disease restrictions									25.	Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	In	N/O	3.	Discharge of eyes, nose, mouth									26.	Approved thawing methods used			
<input checked="" type="checkbox"/>	In	N/O	4.	Eating, tasting, drinking, tobacco use									27.	Food separated and protected			
<input checked="" type="checkbox"/>	In	N/O	5.	Hands clean & properly washed, glove use									28.	Washing fruits and vegetables			
<input checked="" type="checkbox"/>	In		6.	Handwashing facilities available									29.	Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	In	N/A	7.	Proper hot and cold food holding temps				X	X				30.	Food storage, 31. Self service, 32. Labeled			
<input checked="" type="checkbox"/>	In	N/A	8.	Time as a public health control, records									33.	Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	In	N/A	9.	Proper cooling methods				X	X				34.	Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	In	N/A	10.	Proper cooking time and temps									35.	Equipment, utensils, approved, clean good repair			
<input checked="" type="checkbox"/>	In	N/A	11.	Reheating temperature for hot holding									36.	Equipment, utensils and linens, storage and use		X	
<input checked="" type="checkbox"/>	In	N/A	12.	Returned and reservice of food									37.	Vending Machines			
<input checked="" type="checkbox"/>	In		13.	Food safe and unadulterated									38.	Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	In	N/A	14.	Food contact surfaces clean and sanitized									39.	Thermometers provided and accurate			
<input checked="" type="checkbox"/>	In		15.	Food from approved source									40.	Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	In	N/A	16.	Shell stock tags, 17. Gulf Oyster regs									41.	Plumbing, proper backflow prevention		X	
<input checked="" type="checkbox"/>	In	N/A	18.	Compliance with HACCP plan									42.	Garbage properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	In	N/A	19.	Advisory for raw/undercooked food									43.	Toilet facilities supplied, properly constructed, clean			
<input checked="" type="checkbox"/>	In	N/A	20.	Health care/ School prohibited food									44.	Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>	In		21.	Hot & cold water. Temp: 125°F									45.	Floors, walls and ceilings maintained and clean			
<input checked="" type="checkbox"/>	In		22.	Wastewater properly disposed				X	X				46.	No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>	In		23.	No rodents, insects, birds, animals									47.	Signs posted; Permit & inspection report available			
													48.	Plan Review Required			

No PHF []

°F	Food	Location	°F	Food	Location
39	CHEESE	INSIDE SMALL FRIGIDAIRE			
121	COOKED BEEF	STEAM TABLE			
86	BEANS	ATOP (COOLING) COUNTER			

Comments:

**** FACILITY IS CLOSED ON THE ABOVE DATE & TIME DUE TO VIOLATIONS OF THE CALIF. HEALTH & SAFETY CODE (SEE BELOW)**

**** CRITICAL VIOLATIONS ****

4) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED ALL FOOD ON STEAM TABLE OUT OF TEMP. 1 OPERATOR MOVED FOOD

Received By: [Signature] REHS: ANDREW PERGO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: ALBRIAS TACOS	Inspection Date: 12/0/21
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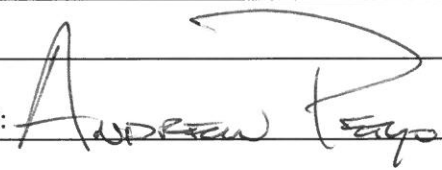
Comments: ~~CRITICAL VIOLATIONS (CONT.)~~

7 TO GRILL & REHEATED TO 165°F & ADJUSTED STEAM TABLE TO HOLD OVER 185°F.

9 ALL POTENTIALLY HAZARDOUS FOOD SHALL BE RAPIDLY COOLED TO BELOW 41°F WITHIN 6 HOURS & CANNOT BE LEFT TO COOL AT ROOM TEMP ON COUNTER. MEASURED BEANS & MEAT ON COUNTER AT 86°F. USE SHALLOW PANS, ICE PADDLE ETC FOR COOLING.

22-41 ALL WASTEWATER SHALL BE PROPERLY DISPOSED INTO A WASTE HOLDING TANK ON THE VEHICLE & NOT INTO A BUCKET. REPAIR PLUMBING.

36 WHILE THE GRILL IS HOT & RUNNING THE EXHAUST HOOD MUST BE OPERATING. ADDITIONALLY, THE HOOD MUST BE ABLE TO TURNED ON FROM INSIDE THE TRUCK.

Received By: 	REHS: 
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