## FOOD FACILITY INSPECTION REPORT

# GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

				· /	1-0102	FAX (530) 934-6103				
Name of Facility/ DBA:										
El Toro Loca							2/12/24			
Address:							Reinspection Date (on or after):			
Sao Main Hamilton C						(Reinspections are subject to fees)				
	Owner/Permitee:				Phone No.:			Exp. Date:		
Mauro Sanchez					2130 pm					
	Certified Food Handler:						Certificate Expiration Date:			
1	NOT PRESENT						(Certificate expires five years after it is issued)			
Service: ☐ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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 complia	nce N	/A = Not Applicable $N/O = Not Obs$	served	Maj = N	Major violation Out = Iter	ms not in compliance COS = Corre	cted On Site		
		(	critical Risk Factors for Disease	Maj	Out	COS		Out CO		
In			ionstration of knowledge	-	X		ge present and performs duties			
In In	N/O		harge of eyes, nose, mouth				wing methods used			
In	N/O		ng, tasting, drinking, tobacco use			27. Food separate				
In	N/O		ds clean & properly washed, glove use			28. Washing fruits				
In	NI/A NI/O		dwashing facilities available	V	X		ces properly identified, stored and used 31. Self service, 32. Labeled			
In In	N/A N/O		er hot and cold food holding temps e as a public health control, records	1		33. Nonfood conta		-		
In	N/A N/O		er cooling methods				acilities maintained, test strips			
In	In N/A N/O 10. Proper		per cooking time and temps				nsils, approved, clean good repair			
In	N/A N/O		eating temperature for hot holding				ensils and linens, storage and use			
In In	N/A N/O		urned and reservice of food d safe and unadulterated			37. Vending Mach	ilation and lighting			
In	N/A N/O		d contact surfaces clean and sanitized				provided and accurate			
In			d from approved source			40. Wiping cloths	properly used and stored			
	N/A N/O		l stock tags, 17. Gulf Oyster regs				per backflow prevention			
_	N/A N/O		isory for raw/undercooked food				erly disposed; facilities maintained s supplied, properly constructed, clean			
In In	N/A N/O		th care/ School prohibited food				, vermin proof; personal items separate	:		
In		-	& cold water. Temp: 170 °F				nd ceilings maintained and clean			
In			tewater properly disposed				d living or sleeping quarters			
In		23. No 1	odents, insects, birds, animals		X		Permit & inspection report available			
48. Plan Review Requi						equired				
No P	HF [ ]									
No P			Location		or	Food	Location			
No P	HF [ ] Food		Location		°F	Food	Location			
			Location hot helding		°F					
°F	Food				176	Food	Location hot holding hot holding			
°F 105	Food		hot holding		176	Food Bean Chirozo	Location hot holding	ied ny		
°F 105 106 106	Food Intestive Pork Beef Chicher	n	hot holding		176	Food Bean Chirozo	Location hot holding hot holding	led ny		
°F 105 106 106	Food Intestive Pork Beef Chicher	n	hot holding		176	Food Bean Chirozo	Location hot holding hot holding	iled ny		
°F 105 106 106 104 Com	Food  Intest  Pork  Beef  Chicker  ments:	n +i	hot holding hot hidne		176	Food Bean Chirozo Milk	Location hot holding hot holding Sondwich top			
°F 105 106 106 104 Com	Food  Intesty  Pork  Beef  chicker  ments:	n. 4'c.	hot holding hot holding  cal h, peet, Chieker	\ \frac{1}{2}	176 156 52	Food Bean Chirozo MIK  MIK	Location hot holding hot holding Sondwich top ?	at		
°F 105 106 106 104 Com	Food  Intesty  Pork  Beef  chicker  ments:	n. 4'c.	hot holding hot holding  cal h, peet, Chieker	1 N	176 156 52	Food Bean Chirozo MIK  MIK	Location hot holding hot holding Sondwich top ?	at		
106 106 106 104 Com	Food  Intestive  Pork  Beef  chicker  ments: ()  testive  165° f	re Port	hot holding hot holding  col h, beet, Chieker lot Hold at 13	1 N 35°	176 156 52	Food Bean Chirozo MIK  MIK	Location hot holding hot holding Sondwich top ?	at		
106 106 106 104 Com	Food  Intestive  Pork  Beef  chicker  ments: ()  testive  165° f	re Port	hot holding hot holding  cal h, peet, Chieker	1 N 35°	176 156 52	Food Bean Chirozo MIK  MIK	Location hot holding hot holding Sondwich top ?	at		
106 106 106 104 Com	Food  Intestive Pork Beef chicker ments: () testic 165° f  IK ve + 41° f  Hand	n Port	hot holding  hot holding  cal  h, peet, Chieker  lot Hold at 1:  at 470F, M  Dalow  An facility h	35°	176 156 52 Forest	Food Bean Chirozo MIK  MIK  Listow I higher temp 52°	Location hot holding hot holding hot holding Sondwich top ?	PHF		
106 106 106 104 Com	Food  Intestive Pork Beef chicker ments: () testic 165° f  IK ve + 41° f  Hand	n Port	hot holding  hot holding  cal  hipeof, Chieken  lot Hold at 1:  at 470F, W  below	35°	176 156 52 Forest	Food Bean Chirozo MIK  MIK  Listow I higher temp 52°	Location hot holding hot holding hot holding Sondwich top ?	PHF		

# OFFICIAL INSPECTION REPORT

#### **Continuation Sheet**

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225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:
Address:	
Owner/Permitee:	
Comments:	
1) Food Safety Cert noted to be ladel no	J. Obtain withen
60 days of 2/12/24 (- April 12	3
	A = 0 = 0
20 Flue speed in food to all live	l opprestate
23 Flys present in food truck as	'n.
Received By: REHS:	