FOOD FACILITY INSPECTION REPORT

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

Page 1 of 2

			Phone	(530)93	4-6102	FAX (5	30) 934-6103					
Nar	ne of Facility/ DE	-						Inspection Date:				
CASA RAMOS								3/22/22				
Address: Reinspection Date (on or aft									or after): A	E- IW.	SPECTION	
	247	N.	HUMBOUDT AVE	(Reinspections are/subject to fe	EE WILL	- BE	CHARGE					
Owner/Permitee: Phone No.: Inspection Time:									Permit E	xp. Date:	NORMA	
										-r		
Certificate Expiration Date:												
ONOFRE ESTRADA									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)											
Appl	icable Law CALIFO	ORNIA RE	TAIL FOOD CODE ("CalCode), Beginning with	h section	113700, C	California	Health and Safety Code (See reverse side of sheet for	summary)			
			W. M. B. H. M.									
	In = In complia	_	N/A = Not Applicable $N/O = Not Obse$	_		Major vio	olation Out = Items	not in compliance Co	OS = Correcte			
In			Critical Risk Factors for Disease monstration of knowledge	Maj	Out	COS	24 Daman in alama			Out	COS	
In In	\		mmunicable disease restrictions		-	-		present and performs dur ness and hair restraints	ties			
In	N/O		scharge of eyes, nose, mouth		-	<u> </u>	26. Approved thawin			-		
In	N/O		ing, tasting, drinking, tobacco use				27. Food separated a			~		
In	N/O	5. Ha	nds clean & properly washed, glove use				28. Washing fruits a			×		
In			ndwashing facilities available					s properly identified, store	ed and used			
In	N/A N/O	7. Pro	per hot and cold food holding temps					. Self service, 32. Labeled				
In	N/A	8. Tin	ne as a public health control, records				Nonfood contact	surfaces clean				
In	N/A N/O		per cooling methods	I STATE				cilities maintained, test str				
In	N/A N/O		oper cooking time and temps					sils, approved, clean good		X		
In	N/A N/O		heating temperature for hot holding					sils and linens, storage an	d use			
In	N/A N/O		turned and reservice of food				37. Vending Machin					
In	NI/A NI/O		od safe and unadulterated				38. Adequate ventila					
In In	N/A N/O		od contact surfaces clean and sanitized od from approved source		_		39. Thermometers pr					
In	N/A N/O	16. She	ell stock tags, 17. Gulf Oyster regs					operly used and stored backflow prevention				
In	N/A N/O		mpliance with HACCP plan					disposed; facilities main	tained			
In	N/A N/O		visory for raw/undercooked food					upplied, properly construc				
In	N/A		alth care/ School prohibited food					ermin proof; personal iter				
In			t & cold water. Temp: °F				45. Floors, walls and	ceilings maintained and	clean	~		
In			stewater properly disposed					ving or sleeping quarters		~		
In		23. No	rodents, insects, birds, animals	×	X			mit & inspection report a	vailable			
							48. Plan Review Req	uired				
No l	PHF [] ★	No	TEMPS TAKEN A	FT T	25-1	NSF	PECTION					
°F	Food		Location		°F		Food	Loc	cation			
	1				1	1					_	
	+					-			- iii			
				.,								
							1					
-												
							1					
Carr												
Con	nments:											
			VIOLATIONS!									
	0	70-	1 0 = -0 1 =				1 -1 -					
# SEE PREVIOUS REPORT DATED 1215/21 FOR REMAINING OUTSTANDING												
VIOLATIONS. THE FOLLOWING STILL MUST BE CORRECTED												
TO AVIOR ADDITIONAL FINES AND/OR CLOSURE, A												
	RE- 11	NSF	ECTION FEE 11	JILL	- B	E	ASSESSE	ED FOR A	JEXT	INS	ECTION	
~	1.7								(
23	KEEP	T	HE FACILITY 7	RE	E	OF	ALL PI	STUERN	11N & 1	NS	ets	
AT	- Au-	414	1ES. ~ CONTINUE	2 -	TQ.	OBS	ERVE /	LIVE COCI	K PDA	41	E2	
		///	(C) / /		1),		A		1	-		
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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 Page 2 of 2

Name of Facility / DBA:	Y
CARA TRAMOS	Inspection Date:
Address:	
Owner/Permitee:	
Comments:	
23) IN THE KITCHEN AREA.	
27 ALL RAW POTENTIALLY HAZARDOUS F	FOOD MUST BE
STORED BELOW OR AWAY FROM READY	
OBSERVED RAW HAMBURGER ABOVE SAL	SA & touching
AMERICAN CHEESE.	(
35 CLEAN SANITIZE DE GREASE AROUN	UD THE STOVE
FRITER AREAS. THESE AREAS STILL H	
CITEANED.	
45) PERAIR ALL THE BROKEN THE, HO	DUES IN THE
WALLS & CEILING BROKEN OR MISSIN	G TILE ON THE
FLOORING AROUND THE FACILITY.	
45 CLEAN & SANITIZE THE WALK-IN	FLOORING, IT
IS ALL VERY FICTHY.	
NOTE: THIS FACILITY WILL CONTINUE -	TO BE CHARGED
RE-INSPECTIONS UNTIL VIOLATI	ons Ales
CORPTELLED.	
Received By:	