

**FOOD 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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Name of Facility/ DBA: <b>Tipsy Burro Cantina &amp; Grill</b>		Inspection Date: <b>4/11/23</b>	
Address: <b>458 Humboldt Ave, Willows, CA</b>		Reinspection Date (on or after): <b>4/14/23</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <b>Isalas Esparza</b>	Phone No.:	Inspection Time: <b>3:00 pm</b>	Permit Exp. Date: <b>06/30/23</b>
Certified Food Handler: <b>NOT AVAILABLE</b>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE</b> ("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			
In							X		24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, <u>test strips</u>	X	
In	N/A	N/O							35. Equipment, utensils, <u>approved clean good repair</u>	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In	N/A	N/O							38. <u>Adequate ventilation and lighting</u>	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		
In	N/A	N/O							41. <u>Plumbing</u> proper backflow prevention	X	
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
141	Rice	warmers (hot water) below	40	onions	sandwich top refrigeration
160	beef	warmers	40	cucumbers	sandwich top refrigeration
157	chicken	warmers			

Comments:

1) Certification for food safety managers was noted to be lacking. / All food facilities shall have food safety cert for managers. / Provide with 60 days of to days date 6/11/23.

Received By: Maria Esparza REHS: Jay Bhakta

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988

Phone (530) 934-6102 FAX (530) 934-6103

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Owner/Permitee: <b>Isaias Esparza</b>	

Comments:

34) Test strips for sanitizing solution observed to be lacking in food facility. / Provide appropriate test strips for warewashing.

35) White non-commercial refrigeration/freezer observed in ~~non~~ walk-in cooler that is not in use. / All equipment in food facility shall be commercial grade (NSF) approved. / Provide ANSI/NSF grade commercial refrigeration unit.

35) 2-door sandwich top refrigeration unit has left bottom door in disrepair. / Repair the door or replace unit.

38) Card board observed in walk-in cooler adjacent of dishwasher being used as an air flow device. / Remove and discard the cardboard. Plastic is an acceptable material.

38) The lightbulb under the mechanical ventilation system (hood) noted to be in inadequate working order. / Repair or Replace lightbulb.

41) Hot water tap not working at the 3-compartment sink. Hot water was observed to be not measurable. / Repair hot water tap and provide 120°F water at minimum. Reinspection 4/14/23

Received By: <b>Isaias Esparza</b>	REHS: <b>Jay Bhakta</b>
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