# FOOD FACILITY INSPECTION REPORT

#### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

KVIRONHENT	Ar ecounty of gle	Mn. ne 225 N. Ten	ama Street.	Willows, CA 95988	Page 1 of	2	_
Name of Facility/ DB		Inspection Date:	Inspection Date:				
EL TO	en I vo	4/27/22	4/27/23				
Address:	10 600	Reinspection Date (on or after):					
	1 5- 1/1		(Reinspections are subject to fees)				
Owner/Permitee	AIN ST., HAT	(Reinspections are subject to fees)	(Reinspections are subject to fees)     Inspection Time:   Permit Exp. Date:				
ISKAND	ER HUSSELN	3:00					
Certified Food Handler:					Certificate Expiration Date:		
	PIRED-				(Certificate expires five years after it is is	sued)	
	tine Inspection			nstruction/Pre-opening	ty Code (See reverse side of sheet for summary)		
						-1 O- Cit-	
In = In complia	nce N/A = Not Applicable Critical Risk Factors for	N/O = Not Observed  r Disease M		Major violation Out	= Items not in compliance COS = Correct	Out	COS
In	1. Demonstration of knowledge		uj Out		Person in charge present and performs duties		-001
lin)	2. Communicable disease restri	ctions		25. Personal	onal cleanliness and hair restraints		
n N/O	3. Discharge of eyes, nose, mor				d thawing methods used		
In N/O N/O	4. Eating, tasting, drinking, tob				separated and protected		
N/O	<ol> <li>Hands clean &amp; properly was</li> <li>Handwashing facilities avails</li> </ol>				g fruits and vegetables  abstances properly identified, stored and used	+ -	
In N/A N/O	7. Proper hot and cold food hol		CX		orage 31. Self service 32. Labeled	X	
In (N/A)	8. Time as a public health contr			33. Nonfood	l contact surfaces clean		
In N/A N/O	9. Proper cooling methods				shing facilities maintained, test strips		
In N/A N/O	10. Proper cooking time and ten				5. Equipment, utensils, approved, clean good repair		
In N/A N/O	11. Reheating temperature for h 12. Returned and reservice of for				36. Equipment, utensils and linens, storage and use 37. Vending Machines		
In)	13. Food safe and unadulterated				38. Adequate ventilation and lighting		
D N/A N/O	14. Food contact surfaces clean				39. Thermometers provided and accurate		
In	15. Food from approved source				40. Wiping cloths properly used and stored		
In N/A N/O							
In N/A N/O	18. Compliance with HACCP p. 19. Advisory for raw/undercook				42. Garbage properly disposed; facilities maintained 43. Toilet facilities supplied, properly constructed, clean		
In WA	20. Health care/ School prohibit			<del>                                     </del>	s clean, vermin proof, personal items separate	*	
In	21. Hot & cold water. Temp:	70 to F			walls and ceilings maintained and clean	×	
In					46. No unapproved living or sleeping quarters		
In	23. No rodents, insects, birds, ar	nimals			sted; Permit & inspection report available		
				48. Plan Rev	view Required		
No PHF [ ]				= ==			
°F Food		cation	°F	Food	Location		
142 COOKS		LDING	ZI	BEEF	WALKTIN		
CHIC	KEN CABIN			) A	TRIDGE		
35 SHRIM	P COUD DIS	PLAY FRIT	4E 34	Hick	FRIDGE		
r 2   1	ATOP ME						
53 HAM	Curr			+			
40 QUESO	3-DODR	FRIDGE					
Comments:	CRITICAL	1			<b>→</b>		
A X	VIOLATIONS:	*					
7) Hola	Au POTEN	MALLY	HA	TARTOUS	FOOD AT BELL	ow	
	1						· ·
71,06	AT ASOVE	5 22	A	ALL	THES LOTSEPUE	D+	A
	N MEAT (	WITTER	OUT	OF TEX	IP (53 F). OFTERATE	T	1 SR
Tet "		-				17	
	1 0 1		1 1	LATIONS	1_		
OF APPR	× 216s.	/					
OF APPR		/			BEVERIGES INS	DE	
OF APPR		TORING	PE	280NAL	BEVERAGES INS		_
DE APPR	ENTINUE S	TORING	PE TLU	MANORS	BEVERAGES INS		3

# OFFICIAL INSPECTION REPORT

# **Continuation Sheet**

### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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E- TORO LOCO		4/27/22
Address:		1-422
Owner/Permitee:		
1 157		
Comments:		
OTHER VIOLATI	015 (017,)	)
27) (ROSS CONTAMINATION.		10
30 ALL FOOD SHALL BE STE	HED AT LEA	ST 6 OFF THE
FLOOR LOBSTELVED BOXES	OF FOOD ON	WALK-ON FREFATT
FLOOR.		
32) AU FOOD THAT IS NOT &	ASILY RECO	SNIZABUE SHALL
BE LABRIED WITH FOOD NO	AME, QUANT	y, ETC. LOBSERVED
BAGS OF OCTOPUS IN PEAR	et - IN WITH	FOUT LABELS.
BS CLEAN & SANITIZE THE	BREAD TON	GS ON A DAILY
BASIS.		
(45) CLEAN & SANITIZE THE	WALK-IN F	TOOL NEAR
BUTCHER SHOP. THE FLOO	R IS FILTHY	AND COVERED
IN BLOOD.	Mi	
B REPAIR THE ENTRY WAY	DOOR IN TH	HE BUTCHER
SHOP. THIS IS IN DIS-RE	PAIR.	
93) REPAIR THE HOT WATE	R SUPPLY 1	N THE FACILITY
REST POOM. THE WATTER	COMES OUT	IN ATRICKE.
45) REPAIR THE SINKING		
IN THE BENERACE WALK	11	
HAZARD.		<b>(</b> )
	1	
Received By:	REHS:	W 75040