

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: <u>Moe's Los Tres Potrillos</u>		Inspection Date: <u>5/13/22</u>	
Address: <u>228 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Mubeleh Zokari</u>	Phone No.: <u>865-4528</u>	Inspection Time: <u>10:50 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Waleed Zokari</u>		Certificate Expiration Date: <u>5/14/22 (expired)</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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								24. Person in charge present and performs duties			
In							X	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		X	
In	N/A							33. Nonfood contact surfaces clean			
In	N/A	N/O						34. Warewashing facilities maintained, test strips			
In	N/A	N/O						35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O						36. Equipment, utensils and linens, storage and use		X	
In	N/A	N/O						37. Vending Machines			
In							X	38. Adequate ventilation and lighting			
In	N/A	N/O		X		X		39. Thermometers provided and accurate			
In								40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention			
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							X	47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
39	Beef	Meat Display Cooler	42	Eggs	openface dairy cooler
39	Pig Foot	" "	36	Yogurt	upright "Mountain Fresh" cooler
39	Chicken	" "	36	Bacon	Beverage walk-in cooler
41	Turkey	Deli cooler	33	Ham	3-door cooler in back room
Comments:			39	Beef	Meat Walk-in cooler

Critical Violation

14) Thoroughly clean and sanitize utensils. Observed dirty cleaver on knife rack (immediately corrected).

Other Violations

1) Provide food safety manager for facility.

13) Cover piloncillo to protect from customer contamination.

Received By: [Signature] REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Address: 228 Sixth St, Orland, CA 95963	
Owner/Permitee: Museleh Zokari	

Comments:


23) Clean the 10+ rodent droppings in cabinet beneath "Bang" drinks cooler. Eliminate rodents as needed.

30) Store corn oil six inches off of floor.

32) Properly label self-packed corn, masa, and peanuts with:

- Facility Name
- Facility City & State
- Common name of food
- Ingredients list
- Net weight of contents

36) Remove plywood screwed to pushcart so cart is smooth & cleanable.

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