

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: Casa Ramos | | Inspection Date: 5/23/23 | |
| Address: 247 N. Humboldt Ave, Willows | | Reinspection Date (on or after): Next inspection <small>(Reinspections are subject to fees)</small> | |
| Owner/Permitee: Mario Ramos & Jose Barajo | Phone No.: | Inspection Time: 2:30 pm | Permit Exp. Date: |
| Certified Food Handler: Maecario Estrodra | | Certificate Expiration Date: 12/31/27 <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 CALIFORNIA RETAIL FOOD CODE ("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 | | | | | | | | | 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, test strips | | |
| In | N/A | N/O | | | | | | | 35. Equipment, utensils, approved, clean good repair | X | |
| In | N/A | N/O | | | | | | | 36. Equipment, utensils and linens, storage and use | | |
| In | N/A | N/O | | | | | | | 37. Vending Machines | X | |
| In | | | | | | | | | 38. Adequate ventilation and lighting | X | |
| In | N/A | N/O | | | | | | | 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 | N/O | | | | | | | 44. Premises clean, vermin proof; personal items separate | | |
| In | | | | | | | | | 45. Floors, walls and ceilings maintained and clean | X | |
| In | | | | | | | X | | 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 |
| 41 | Sliced tomatoes | prep top fridge | 41 | chicken (cooked) | walk-in cooler |
| 139 | rice | hot holding unit | | | |
| 138 | refried beans | hot holding unit | | | |
| 21 | raw chicken | single door freezer (by 2 comp prep sink) | | | |

Comments: **Critical Violations**

21) Hot water noted at 105°F at 3 compartment warewash sink and 98°F at hand wash sink. Hot water @ 3-comp sink shall be 120°F & 100°F at handwash sink.

Received By: *[Signature]* REHS: *Joy B. [Signature]*

OFFICIAL INSPECTION REPORT

Continuation Sheet

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|--|------------------|
| Name of Facility / DBA: <i>Casce Ramos</i> | Inspection Date: |
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Comments: *Repeat Violations*

35 & 38) Clean/Sanitize/De-grease around the stove fryer area. These areas are still filthy

45) Repair all the broken tiles holes in walls & ceiling broken or missing tiles on the flooring around the facility.

| | |
|---------------------------------|--------------------------|
| Received By: <i>[Signature]</i> | REHS: <i>[Signature]</i> |
|---------------------------------|--------------------------|