FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAY (530) 934-6102 Page 1 of

			1 HOLE	(330)	34-6102 FA	X (530) 934-6103		-			
Name of Facility/ DBA: Inspection Date:											
1	SI TORO VET						6/14/22				
Add	EL TOPO MFF Address:										
			(Reinspection Date (on or after):							
-	Owner/Permitee: Virgania Gamera Certified Food Handler: Mark						(Reinspections are subject to fees)				
Own	Owner/Permitee:				Phone No.	41		Com Dodo	. 188		
1					Thome 1404.			Exp. Date:			
,	VIRGINIA GARRIA						4:00	4:00			
Cert	ified Food Handl	er. M6	IR.				Certificate Expiration Date:				
1											
Service: Routine Inspection Reinspection Complaint					□ Constm	notion/Dra ananina F	(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)											
	In = In complia	ince 1	N/A = Not Applicable $N/O = Not Obset$	erved	Maj = Majo	r violation Out = Itan	ns not in compliance COS = Correct	10.00			
			Critical Risk Factors for Disease	Maj		OS Out - Item	as not in compliance $COS = Correct$				
In			monstration of knowledge	×	×		ge present and performs duties	Out	COS		
In			nmunicable disease restrictions	1	1		iness and hair restraints	-			
(n)	N/O		charge of eyes, nose, mouth			26. Approved thaw		_			
In	(N/O)		ing, tasting, drinking, tobacco use			27. Food separated		-			
In	N/O	5. Har	ids clean & properly washed, glove use			28. Washing fruits					
In			dwashing facilities available				es properly identified, stored and used	-			
In	N/A N/O		per hot and cold food holding temps	×	×	30 Food storage 3	1. Self service, 32. Labeled	+			
In	(N/A)	8. Tim	e as a public health control, records	-	1	33. Nonfood contact	et surfaces clean	1			
In	N/A N/O		per cooling methods				acilities maintained, test strips	1			
In	N/A N/O		per cooking time and temps			35 Equinment uter	nsils, approved, clean good repair	×			
In	N/A N/O		neating temperature for hot holding			36 Equipment uter	nsils and linens, storage and use	^			
In	N/A N/O	12. Ret	urned and reservice of food			37. Vending Machi					
(In			d safe and unadulterated			38. Adequate ventil					
In	N/A N/O	14. Foc	d contact surfaces clean and sanitized			39. Thermometers r	provided and accurate				
In)	0	15. Foo	d from approved source			40. Wiping cloths p	roperly used and stored	-			
In	N/A N/O	16. She	ll stock tags, 17. Gulf Oyster regs			41. Plumbing, prope	er backflow prevention	+			
In	N/O	18. Cor	npliance with HACCP plan				y disposed; facilities maintained				
	XI/A NI/O	19. Adv	risory for raw/undercooked food				supplied, properly constructed, clean				
In	N/A N/O						Supplied, property constructed clean				
In	MA N/O	20. Hea	lth care/ School prohibited food			44. Premises clean,	vermin proof; personal items separate				
In In		20. Hea	lth care/ School prohibited food & cold water. Temp: 90 °F		×	44. Premises clean,	vermin proof; personal items separate				
In In		20. Hea 21. Hot 22. Was	lth care/ School prohibited food & cold water. Temp: OF rtewater properly disposed		×	44. Premises clean, 45. Floors, walls and	vermin proof; personal items separate d ceilings maintained and clean				
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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

Name of Facility / DBA:

Name of Facility / DBA:	Inspection Date:
EL TORO MFF	6/14/22
Address:	
Owner/Permitee:	
11694	
Comments:	
Comments. Was OTHER VIOLATIONS *	
(E) THE HAND WASH SINK SHALL SUF	PLY WATER THA
IS AT LEAST 100°F WATER MEASUR	+0 011 4 90°F
(35) A. (1) (30)	10 500 (0
35) ALL LATTICE WORK AROUND OUT	
TRUCK MUST BE REMOVED. TRUCK	MUST REMAIN
MOBILE & MOVABLE AT ALL TIMES	
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Descripted Day A Constitution of the Constitut	
Received By: REHS: TREES	JEMO