

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: La Taqueria Restaurant		Inspection Date: 6/14/23	
Address: 2360 N. Humboldt		Reinspection Date (on or after): next inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Grant Wu	Phone No.:	Inspection Time:	Permit Exp. Date:
Certified Food Handler: Pending		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 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		Out	COS
In		1. Demonstration of knowledge					X				
In		2. Communicable disease restrictions									
In	N/O	3. Discharge of eyes, nose, mouth									
In	N/O	4. Eating, tasting, drinking, tobacco use									
In	N/O	5. Hands clean & properly washed, glove use									
In		6. Handwashing facilities available									
In	N/A	N/O	7. Proper hot and cold food holding temps								
In	N/A		8. Time as a public health control, records								
In	N/A	N/O	9. Proper cooling methods								
In	N/A	N/O	10. Proper cooking time and temps								
In	N/A	N/O	11. Reheating temperature for hot holding								
In	N/A	N/O	12. Returned and reservice of food								
In			13. Food safe and unadulterated								
In	N/A	N/O	14. Food contact surfaces clean and sanitized								
In			15. Food from approved source								
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs								
In	N/A	N/O	18. Compliance with HACCP plan								
In	N/A	N/O	19. Advisory for raw/undercooked food								
In	N/A		20. Health care/ School prohibited food								
In			21. Hot & cold water. Temp: _____ °F								
In			22. Wastewater properly disposed								
In			23. No rodents, insects, birds, animals								
			24. Person in charge present and performs duties								
			25. Personal cleanliness and hair restraints								
			26. Approved thawing methods used								
			27. Food separated and protected								
			28. Washing fruits and vegetables								
			29. Toxic substances properly identified, stored and used								
			30. Food storage, 31. Self service, 32. Labeled								
			33. Nonfood contact surfaces clean								
			34. Warewashing facilities maintained, <u>test strips</u>								X
			35. Equipment, utensils, approved, clean good repair								
			36. Equipment, utensils and linens, storage and use								
			37. Vending Machines								
			38. Adequate ventilation and lighting								
			39. Thermometers provided and accurate								
			40. Wiping cloths properly used and stored								
			41. Plumbing, proper backflow prevention								
			42. Garbage properly disposed; facilities maintained								
			43. Toilet facilities supplied, properly constructed, clean								
			44. Premises clean, vermin proof; personal items separate								
			45. Floors, walls and ceilings maintained and clean								
			46. No unapproved living or sleeping quarters								
			47. Signs posted; Permit & inspection report available								
			48. Plan Review Required								

No PHF <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location
139		cook area hot holding			
40		sandwich top rebridesher			
40		walk in cooler			
#9		walk in freezer			

Comments:

1) Food safety cert for manager observed to be lacking / Provide.

34) Test strips at three comp sink observed to be lacking / Provide.

Food facility shall operate pending approval from all public agencies.

Received By: REHS: