

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of 2

Name of Facility/ DBA: <u>LA PERLA DEL PACIFICO</u>		Inspection Date: <u>7/11/22</u>	
Address: <u>595 LOS POBLES AVE, HAMILTON CITY</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>ALEJANDRO ORTIZ</u>	Phone No.: <u>826-3644</u>	Inspection Time: <u>3:30</u>	Permit Exp. Date:
Certified Food Handler: <u>ABIGAIL ORTIZ</u>		Certificate/Expiration Date: <u>11/10/25</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" 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</u> ("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							24. Person in charge present and performs duties		
In		2. Communicable disease restrictions							25. Personal cleanliness and hair restraints		
In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables		
In		6. Handwashing facilities available							29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps			X			30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A		8. Time as a public health control, records			X			33. Nonfood contact surfaces clean		
In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use	X	
In	N/A	N/O	12. Returned and reserve of food						37. Vending Machines		
In			13. Food safe and unadulterated						38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
In			15. Food from approved source						40. Wiping cloths properly used and stored		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: <u>120°F</u>						45. Floors, walls and ceilings maintained and clean	X	
In			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters		
In			23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
32	LEAMS	ATOP KITCHEN PREP COOLER			
127	REFRIED BEANS	ATOP STEAM TABLE			
37	PINTO BEANS	POT IN WALK IN FRIDGE			
38	CEVICHE	2-DOOR TRUE FRIDGE			

Comments: VIOLATIONS

⑥ SUPPLY ALL HANDWASH SINKS WITH DISPOSABLE HAND TOWELS AT ALL TIMES.

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/ABOVE 135°F OR AT/BELOW 41°F AT ALL TIMES. MEASURE REFRIED BEANS ON STEAM TABLE AT 127°F. OPERATOR TO ADJUST TEMP & CORRECT.

Received By: P. Arc REHS: Andrew Peryo

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

Page 2 of 2

Name of Facility / DBA: <u>LA PERLA DEL PACIFICO</u>	Inspection Date: <u>7/11/22</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	

Comments: VIOLATIONS:

32 LABEL ALL CONTAINERS WITH SPICES OR FOOD NOT EASILY RECOGNIZABLE (BULK STORAGE BINS ETC.)

35 CLEAN/SANITIZE & PAINT THE WALK-IN DOOR, ITS VERY DIRTY.

36 ONLY USE SCOOPERS WITH HANDLES FOR SCOOPING BEANS & RICE IN BULK CONTAINERS, CUPS & PLATES ARE NOT ALLOWED.

36 REMOVE THE BLENDER FROM THE STORAGE ROOM, THIS AREA IS NOT APPROVED FOR PREP.

45 CLEAN & SANITIZE THE WALLS IN THE WALK-IN, THEY ARE VERY DIRTY IN AREAS.

45 REPAIR ALL THE BROKEN WALLS, COUING & CEILINGS & FLOORS IN THE ENTIRE FACILITY. MANY AREAS ARE IN BAD SHAPE.

Received By: <u>[Signature]</u>	REHS: <u>Andrew Poyzo</u>
---------------------------------	---------------------------