

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Moe's Los Tres Patrillos</u>		Inspection Date: <u>1/13/16</u>	
Address: <u>228 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>1/20/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Museleh Zokari</u>	Phone No.: <u>865-4508</u>	Inspection Time: <u>10:10am</u>	Permit Exp. Date:
Certified Food Handler: <u>Waleed Zokari</u>		Certificate Expiration Date: <u>5/1/20</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 ("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		1. Demonstration of knowledge		X		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	X			29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps	X			30. Food storage, 31. Self service, 32. Labeled	XX	
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated		X		38. Adequate ventilation and lighting		
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	X	
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	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: °F				45. Floors, walls and ceilings maintained and clean		
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
39	Shrimp	Meat Display Cooler	43	Hot Dogs	open face meat/cheese cooler
40	Longaniza	" "	48	Milk	walk-in cooler
40	Ground Beef	" "	48	Yogurt Beverage	open face yogurt cooler
43	Beef	out for Prep 143°F - Diligent Prep	41	Burrito	1-Door Burrito cooler
Comments:		Del./cheese display cooler	40	Beef	Back room walk-in

Critical Violations

a) Provide towels from working dispensers at meat dept & restroom handwash sinks.

b) Cease impeding access to handwash sink in meat dept
 Tables & garbage can blocked access to sink.

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

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Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988

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Name of Facility/ DBA: <u>Choe's Los Tres Potrillos</u>	Inspection Date: <u>1/13/15</u>
Address: <u>228 Sixth St, Orland, CA 95983</u>	
Owner/Permitee: <u>Museleh Zokari</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:
Critical Violations (Continued)

7) Hold potentially hazardous foods at/above 135°F and below 41°F.
Measured:

a) Hot dogs at 43°F in open face deli/cheese cooler.
b) Yogurt drinks at 48°F (ambient temp) at open face yogurt cooler.

Other Violations

1) Obtain food handler card for meat dept. employee.
3) Cease staining leaks on top of raw meat in meat display cooler.
30) Clean dust from canned goods.
32a) Properly label all bulk foods bags. Observed unlabeled bags of corn & masa. Label must include:
- Name of facility. - Common name of food
- Address of facility. - Net weight of contents.
- List of ingredients from most to least (if more than one ingredient).

32b) Label Bulk dry shrimp container atop meat display case.
35) Clean grease accumulation on bottom of cabinet doors near microwave/coffee area.
4) Repair leak at faucet assembly & sprayer at 3-compartment sink. It leaks when turned on.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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