

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>CASA RAMOS</u>		Inspection Date: <u>4/25/17</u>	
Address: <u>247 N. HUMBOLDT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>5/25/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>MARIO RAMOS & JOSE BARAJAS</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>VILDA CONTRERAS</u>		Certificate Expiration Date: <u>8/7/17</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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			Maj	Out	COS	Out	COS
Critical Risk Factors for Disease			Maj	Out	COS	Out	COS
<u>In</u>		1. Demonstration of knowledge					
<u>In</u>		2. Communicable disease restrictions					
<u>In</u>	<u>N/O</u>	3. Discharge of eyes, nose, mouth					
<u>In</u>	<u>N/O</u>	4. Eating, tasting, drinking, tobacco use					
<u>In</u>	<u>N/O</u>	5. Hands clean & properly washed, glove use					
<u>In</u>		6. Handwashing facilities available	<u>X</u>	<u>X</u>			
<u>In</u>	<u>N/A</u>	7. Proper hot and cold food holding temps	<u>X</u>	<u>X</u>			
<u>In</u>	<u>N/A</u>	8. Time as a public health control, records					
<u>In</u>	<u>N/A</u>	9. Proper cooling methods					
<u>In</u>	<u>N/A</u>	10. Proper cooking time and temps					
<u>In</u>	<u>N/A</u>	11. Reheating temperature for hot holding		<u>X</u>			
<u>In</u>	<u>N/A</u>	12. Returned and reservice of food					
<u>In</u>	<u>N/A</u>	13. Food safe and unadulterated	<u>X</u>	<u>X</u>	<u>X</u>		
<u>In</u>	<u>N/A</u>	14. Food contact surfaces clean and sanitized					
<u>In</u>		15. Food from approved source					
<u>In</u>	<u>N/A</u>	16. Shell stock tags, 17. Gulf Oyster regs					
<u>In</u>	<u>N/A</u>	18. Compliance with HACCP plan					
<u>In</u>	<u>N/A</u>	19. Advisory for raw/undercooked food					
<u>In</u>	<u>N/A</u>	20. Health care/ School prohibited food					
<u>In</u>		21. Hot & cold water. Temp: <u>120°</u> °F					
<u>In</u>		22. Wastewater properly disposed					
<u>In</u>		23. No rodents, insects, birds, animals	<u>X</u>	<u>X</u>			
		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				<u>X</u>	
		33. Nonfood contact surfaces clean					
		34. Warewashing facilities maintained, test strips					
		35. Equipment, utensils, approved, clean good repair				<u>X</u>	
		36. Equipment, utensils and linens, storage and use					
		37. Vending Machines					
		38. Adequate ventilation and lighting				<u>X</u>	
		39. Thermometers provided and accurate					
		40. Wiping cloths properly used and stored					
		41. Plumbing, proper backflow prevention				<u>X</u>	
		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				<u>X</u>	
		46. No unapproved living or sleeping quarters					
		47. Signs posted; Permit & inspection report available					
		48. Plan Review Required					

No PHF []					
°F	Food	Location	°F	Food	Location
125	RICE	ATOP STEAM TABLE	35	FISH	UNDER PREP COOLER
142	BEANS	ATOP STEAM TABLE	118	COOKED ONIONS/PEPPERS	ATOP SKILLET
149	CHILI VERDE	ATOP STEAM TABLE	165	COOKED RICE	RICE COOKER
43	GUACAMOLE	ATOP PREP COOLER	39	RANCH	INSIDE SMALL TRUE FRIDGE
			40	RAW BEEF	WALK-IN FRIDGE

Comments:
INSPECTION IN RESPONSE TO CONSUMER COMPLAINT AS WELL AS ROUTINE INSPECTION
CRITICAL VIOLATIONS
⑥ HANDWASH: SINK SHALL BE PROPERLY SUPPLIED WITH SOAP, WARM WATER (≥100°F) & HAND TOWELS AT ALL TIMES. HANDSINK IN THE KITCHEN HAD BROKEN FIXTURE AND NO HOT WATER/WARM WATER
⑦ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. UNMEASURED COOKED ONIONS & PEPPERS
 Received By: [Signature] REHS: ANDREW PERRY

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Continuation Sheet

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Comments:

** CRITICAL VIOLATIONS (CONT.) **

⑦ ATOP SKILLET THAT WAS NOT TURNED ON AT 118°F. NO OPERATOR DISPOSED OF APPROX 2lbs OF ONIONS / PEPPERS IN OIL. MEASURED GUARANTEE DOT. AS WELL. (43°F)

⑬ ALL FOOD SHALL BE KEPT SAFE & PROTECTED FROM ADULTERATION & FROM CROSS CONTAMINATION. COMPLAINT IDENTIFIED METAL SHAVINGS IN RICE & ON INSPECTION FOUND THAT RESTAURANT USES A METAL STIR STICK & METAL PAN TO MAKE RICE. SHAVING APPEARED TO COME FROM THE STIR STICK SCRAPING BOTTOM OF THE SOFT ALUMINUM PAN. RESTAURANT ORDERED TO DISCONTINUE THIS PRACTICE & USE ONLY A WOODEN SPOON. OPERATOR ADJUSTED TEMP ON COOLER

⑳ KEEP FOOD FACILITY FREE OF ALL PESTS, INSECTS, VERMIN ETC. NO OBSERVED LIVE COCKROACHES IN THE KITCHEN AREA AROUND COOKING EQUIPMENT & IN SINK/ICE MACHINE AREAS. INCREASE PEST CONTROL EFFORTS

OTHER VIOLATIONS

⑪ ALL REHEATED POTENTIALLY HAZARDOUS FOOD MUST BE HEATED TO AT LEAST 165°F BEFORE HOT HOLDING. MEASURED RICE PLACED ON STEAM TABLE AT 125°F. NO OPERATOR PLACED RICE BACK IN THE OVEN TO HEAT TO CORRECT TEMP.

⑳ ALL BULK FOODS OR FOODS PLACED IN CONTAINERS LABELED AS ANOTHER FOOD MUST BE LABELED/RE-LABELED TO INDICATE CONTENTS. VARIOUS SPICE CONTAINERS & BAR DRINK CONTAINERS THAT WERE MISSING LABELS OR LABELED INCORRECTLY.

㉑ CLEAN & SANITIZE UTENSILS ON A REGULAR BASIS. NO OBSERVED ROLLER TOOL THAT WAS COVERED IN OLD FOOD DEBRIS. →

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Comments:

OTHER VIOLATIONS (CONT.)

- 35 REPAIR BAFFLES ON THE BACK FRYER SO THERE IS NO GAPS IN EXHAUST.
- 35 CLEAN/SANITIZE THE BAR GUN ON A REGULAR BASIS. THE BAR GUN HAD LOTS OF MOLD GROWING INSIDE.
- 38 LIGHTS INSIDE THE WALK-IN FRIDGE SHALL BE SHATTERPROOF OR HAVE LIGHT SHIELDS.
- 41 REPAIR/REPLACE LEAKY FIXTURE AT THE BAR SINK NEXT TO THE ICE BIN.
- 41 PROVIDE BACKFLOW PREVENTION ON THE BAR SINKS & APPLIANCES SUCH THAT THERE IS AN AIR GAP BETWEEN INDIRECT PLUMBING AND THE FLOOD RIM ON THE FLOOR SINK.
- 41 REPAIR ALL THE LEAKY WASTEWATER PLUMBING UNDER THE LOBBY AREA IN THE DOWN STAIRS CLOSET. ANY CROSS CONTAMINATION OF LEAKY WASTEWATER & FOOD/FOOD PREP AREAS IS A CLOSURE VIOLATION.
- 45 REPAIR THE BROKEN/ROTTING SUB-FLOOR NEAR ICE MACHINE. RE-TILING OVER IS NOT AN ADEQUATE REPAIR.
- 45 RE-FINISH EXPOSED WOOD FLOOR NEAR BACK STORAGE AREA (JANITORIAL SUPPLIES)
- 45 REPAIR ANY DRY-WALL OR WALL HOLES AROUND ENTIRE FACILITY. OBSERVED SOME HOLES IN WALLS THAT CONTRIBUTE TO PEST ENTRY.

Received By:

[Signature]

REHS:

[Signature]