

# CALCIUM HYDROXIDE (LIME)

## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <b>CASA RAMOS</b>		Inspection Date: <b>5/27/15</b>	
Address: <b>247 N HUMBOLDT AVE, WILLOWS, CA</b>		Reinspection Date (on or after): <b>6/27/15</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>MARIO RAMOS &amp; JOSE BARRAS</b>	Phone No.:	Inspection Time: <b>2:30</b>	Permit Exp. Date:
Certified Food Handler: <b>VICTOR CONTRERAS</b>		Certificate Expiration Date: <b>8/7/17</b> <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 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			
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	X	
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	X	
In	N/A	7. Proper hot and cold food holding temps	X	X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean	X	
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	X	
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				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		
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	X	
In		21. Hot & cold water. Temp: <b>118</b> °F		X		45. Floors, walls and ceilings maintained and clean	X	
In		22. Wastewater properly disposed		X		46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals	X	X		47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
121	PINTO BEANS	ATOP STEAM TABLE	153	RICE	RICE COOKER
41	GUACAMOLE	ATOP PREP TABLE			
41	CHILI RELLENO	BELOW PREP COOLER			
145	REFRIED BEANS	2-DOOR CRES COR WARMER			

Comments:

**\*\* CRITICAL VIOLATIONS \*\***

⑦ HOLD ALL POTENTIALLY HAZARDOUS FOODS AT/BELOW 41°F OR AT ABOVE 135°F AT ALL TIMES. MEASURED PINTO BEANS ATOP KITCHEN STEAM TABLE AT 121°F. OPERATOR DISPOSED OF APPROX 1 lb.

②3 KEEP FACILITY FREE OF ALL PEST, INSECTS, VERMIN, ETC. OBSERVED LIVE COCKROACHES IN KITCHEN AREA & MANY DEAD

Received By: REHS: **ANDREW PERLO**

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Comments:

~~\*\*\* CRITICAL VIOLATIONS (CONT.) \*\*\*~~

23 ROACHES ON THE FLOOR. CONTACT PEST CONTROL, CLEAN & SEAL UP ENTRY POINTS IN THE FACILITY

OTHER VIOLATIONS

21 MAINTAIN HOT WATER OF AT LEAST 120°F AT DISHWASHING/ PREP SINKS. WATER MEASURED 118°F

22 CLEAN & SANITIZE AREA AROUND CLEAN-OUT PIPE BEHIND RESTAURANT WHERE BLACK WATER HAS OVERFLOWED.

27 STORE ALL RAW MEAT AWAY FROM OR BELOW READY TO EAT FOOD. OBSERVED <sup>RAW</sup> MEAT STORED ABOVE SALSA BINS IN WALK-IN.

29 STORE ALL TOXICS, CLEANERS; MEDICINES ETC. AWAY FROM FOOD SERVED TO THE PUBLIC. OBSERVED ADVIL ON FOOD SHELVING & BAR KEEPERS FRIEND NEXT TO DRINKING GLASSES

33 CLEAN/DEGREASE/SANITIZE ALL SHELVING IN THE KITCHEN AREA. ALL WAS GREASY/DIRTY.

35 CLEAN & SANITIZE ALL APPLIANCE HANDLES IN KITCHEN AREA, ALL WERE GREASY/CAKED WITH FOOD DEBRIS.

35 CLEAN & SANITIZE SODA GUN IN BAR. GUN WAS OBSERVED MOLDY.

36 DISCONTINUE ~~BACK~~ <sup>STERING</sup> SPOONS INSIDE UN-LABELED PLASTIC SPICE BINS.

36 SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE. OBSERVED UN-SECURED CYLINDERS AROUND FACILITY.

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Comments:

OTHER VIOLATIONS (CONT.):

- 44 REMOVE ALL OLD, BROKEN OR UN-USED EQUIPMENT FROM THE FACILITY. THESE PROVIDE A HOME FOR PESTS.
- 45 CLEAN & SANITIZE ALL THE WALK-IN FLOORS. THEY ARE BOTH DIRTY/FILTHY.
- 45 REPAIR TILE COVING ALONG THE WALK-IN WALL IN THE KITCHEN.
- 45 REPAIR/REPAINT WALLS IN THE SERVER STATION OUT BY SEATING AREA.

Received By: 	REHS: <u>ANDREW PETH</u>
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