

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 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>6/30/14</u>	
Address: <u>247 N. HUMBERT AVE, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTIONS</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>MARIO RAMOS & JOSE BARAJAS</u>	Phone No.:	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>ADAN BARAJAS</u>		Certificate Expiration Date: <u>4/28/15</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			
<input checked="" type="checkbox"/>	In								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In								25. Personal cleanliness and hair restraints		
	In		N/O						26. Approved thawing methods used		
	In		N/O						27. Food separated and protected		
<input checked="" type="checkbox"/>	In		N/O						28. Washing fruits and vegetables		
	In						X		29. Toxic substances properly identified, stored and used		
	In	N/A	N/O				X		30. Food storage, 31. Self service, 32. Labeled		
	In		N/A						33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In		N/A	N/O					34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In		N/A	N/O					35. Equipment, utensils, approved, clean good repair		X
	In		N/A	N/O					36. Equipment, utensils and linens, storage and use		X
	In		N/A	N/O					37. Vending Machines		
<input checked="" type="checkbox"/>	In								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In		N/A	N/O					39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In								40. Wiping cloths properly used and stored		
	In		N/A	N/O					41. Plumbing, proper backflow prevention		
	In		N/A	N/O					42. Garbage properly disposed; facilities maintained		
	In		N/A	N/O					43. Toilet facilities supplied, properly constructed, clean		
	In		N/A	N/O					44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In		N/A						45. Floors, walls and ceilings maintained and clean		X
<input checked="" type="checkbox"/>	In								46. No unapproved living or sleeping quarters		
	In						X		47. Signs posted; Permit & inspection report available		
	In								48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
39	RAW CHICKEN	WALK-IN FRIDGE	41	CHICKEN ROLLED TACOS	COLD DRAWER BELOW STEVE
38	BEEF	" " "	41	SCALLOPS	BELOW PREP COOLER
164	PINTO BEANS	ATOP STEAM TABLE	137	RICE	CRES COP WARMING CABINET
41	GUALMOLE	ATOP PREP TABLE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

6) HAND WASH SINK IN THE BAR AREA MUST BE PROPERLY SUPPLIED WITH PAPER TOWELS & SOAP ALL TIMES.

7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41° OR AT/ABOVE 135° F AT ALL TIMES. MEASURED ROLLED TACOS AT 42° F INSIDE COLD DRAWER IN THE KITCHEN. OPERATOR ADJUSTED

Received By: BARAJAS REHS: ANDREW A. PEYO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT):

- 7 TEMP OF COLD DRAWER TO HOLD $< 41^{\circ}F$
- 23 KEEP FACILITY FREE OF ALL PESTS & VERMIN AT ALL TIMES. OBSERVED DEAD COCK ROACHES AT THE BACK OF THE KITCHEN AND DOWN STAIRS.
- 35 REPAIR/REPLACE Baffles IN THE HOOD ABOVE THE Fryer SO THAT THERE ARE NO GAPS FOR GREASE TO BYPASS.
- 35 CLEAN/SANITIZE ALL THE LIGHT SWITCHES AROUND THE FACILITY. SOME ARE VERY FILTHY.
- 36 SECURE ALL PRESSURIZED CYLINDERS TO AN IMMOBILE SURFACE. OBSERVED LARGE CO₂ CANISTER IN BACK UN-CHAINED.
- 45 REPAIR/RE-PAINt WALL ABOVE THE MECH. DISHWASHER.
- 45 RE-ATTACH AND SEAL F.R.P. BEHIND DISHWASHER TO THE WALL.

Received By:

BARBARA AS

REHS:

ANDREW A. PERCYO