

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 Potrillos</u>		Inspection Date: <u>7/13/16</u>	
Address: <u>228 Sixth St, Orland, CA</u>		Reinspection Date (on or after): <u>7/20/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Museleh Zokari</u>	Phone No.: <u>855-4508</u>	Inspection Time: <u>2:15 pm</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 (See reverse side of sheet for summary)</u>			

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		X		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			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	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				
In	N/A	N/O	12. Returned and reservice of food			37. Vending Machines				
In			13. Food safe and unadulterated		X	38. Adequate ventilation and lighting				
In	N/A	N/O	14. Food contact surfaces clean and sanitized	X		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: °F			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		X	47. Signs posted; Permit & inspection report available				
						48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
41	Carne Asada	Meat Display Cooler	35	Cottage Cheese	Rear end door of walk-in cooler
38	Beef	" "	41	Burrito	Burrito/sandwich cooler
42	Chicken	" "	44	Caseero Cheese (Pasteurized)	open face cheese cooler
38	Caseero cheese	Deli Display Cooler	45	Yogurt/Drink (Pasteurized)	open face dessert/yogurt cooler
	Comments:		36	Beef	Back room walk-in cooler

Critical Violation

A) Clean and sanitize all utensils & food contact surfaces at least once every 4 hours. Observed cutting table & cutting meat saw with meat butts/juice that had not been cleaned for over 6 hours. Observed dirty knives on knife rack. Observed dirty scale in meat department.

Received By:	REHS: <u>John H. Wells</u>
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Continuation Sheet
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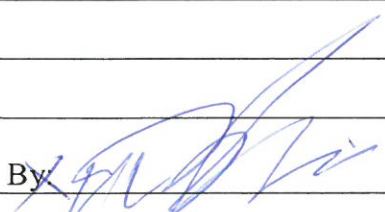
Name of Facility/ DBA: <u>Moe's Los Tres Potrillos</u>	Inspection Date: <u>7/13/16</u>
Address: <u>228 Sixth St, Orland, CA 95963</u>	
Owner/Permittee: <u>Museleh Zokari</u>	
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Comments:

Other Violations

- 8) Cease reusing single-use, disposable gloves in meat dept.
 - 13) Move fly zapper/control device at least 5 feet away from food preparation equipment.
 - 25) Eliminate the 5+ flies from premises.
 - 30) Properly label all repackaged food with:
 - name of facility
 - Address of facility
 - Common name of food
 - List of ingredients, from most to least.
 - Net weight of contents
- Observed numerous mislabeled foods:
- Bags of chicharones, walnuts, masa, corn kernels
 - small tubs of salsa.
- 30) Cease storing large bulk bags of masa, beans, & rice on floor in meat dept area. Store all food at least 6" above floor.
 - 43) Remove all non-smooth, cleanable decorations from meat dept area, including: small decorative blanket, decorative camels, and stuffed chicken.

Received By:



REHS:

John H. Wells