

**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>Gambor's Taqueria</u>		Inspection Date: <u>9/2/16</u>	
Address: <u>807 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>9/9/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Alvaro Gamboa</u>	Phone No.: <u>588-4379</u>	Inspection Time: <u>11:05am</u>	Permit Exp. Date:
Certified Food Handler: <u>Alvaro Gamboa</u>		Certificate Expiration Date: <u>3/24/20</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		X
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O				X				28. Washing fruits and vegetables		
In					X		X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O			X		X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
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		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		X
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								44. Premises clean, vermin proof; personal items separate		X
In							X		45. Floors, walls and ceilings maintained and clean		
In							X		46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
44	Beef	Bottom portion of Prep Cooler	38	Beans	Cooling overnight in 2-Down Evacost Cooler
130	Pork	Steam Table	38	Chicken	2-Down Glenco Cooler
136	Beans	" "			
108	Macho cheese	" "			

Comments:

Critical Violations

5) Wash hands with soap & water between dirty task (washing dishes) & preparing food.

6) Provide towels at both restrooms (immediately abated).

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

a) In steam table - Macho cheese at 108°F (disposed of 1 lb), Pork at 130°F.

b) In Prep Cooler - Raw beef at 44°F.

Received By: <u>Alvaro Gamboa</u>	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Page 2 of 2

Name of Facility/ DBA: Gamboa's Taqueria	Inspection Date: 9/2/16
Address: 807 Fourth St, Orland, CA 95953	
Owner/Permitee: Alvaro Gamboa	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:  
Other Violations

21) Provide warm water between 100° - 108° F at handwash sink in customer restroom. Measured 84° F.

22) Eliminate water leak from prep cooler to floor/bucket. Repair condensers as needed.

35a) Repair door gasket on prep cooler so door is closable.

35b) Repair torn door gasket on glass door beverage cooler.

25) Require cooks to wear hair restraint while preparing food.

36) Secure all CO<sub>2</sub> canisters ~~fast~~ to a solid surface.

43) Provide toilet paper at customer restroom.

39) Obtain a stem thermometer to measure food temperatures.

\* Employees have 30 days to obtain food handler cards.

Received By: Alvaro Gamboa	REHS: John H. Wells
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