

# 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: <b>EL TORO MFF</b>		Inspection Date: <b>1/9/18</b>	
Address: <b>570 MAIN ST., HAMILTON CITY, CA</b>		Reinspection Date (on or after): <b><del>Facility is closed</del></b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>VIRGINIA GARCIA</b>	Phone No.:	Inspection Time: <b>3:30</b>	Permit Exp. Date:
Certified Food Handler: <b>GINA FAZIL</b>		Certificate Expiration Date: <b>10/14/19</b> <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 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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		X
In	N/O								28. Washing fruits and vegetables		
In						X	X		29. Toxic substances properly identified, stored and used		X
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		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		X
In	N/A	N/O							39. Thermometers provided and accurate		
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, <u>personal items separate</u>		X
In						X	X		45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		X

No PHF [ ]					
°F	Food	Location	°F	Food	Location
125	CARNE	ATOP STEAM TABLE	41	EGGS	INSIDE BEV-AIR FRIDGE
135	CHICKEN	ATOP STEAM TABLE			
122	BEANS	ATOP STEAM TABLE			
132	GRILLED CHK	ATOP STEAM TABLE			

Comments:  
~~\*\* FACILITY IS CLOSED ON THE ABOVE DATE & TIME FOR THE FOLLOWING CRITICAL VIOLATIONS:~~  
~~\*\* CRITICAL VIOLATIONS \*\*~~  
 (6) HANDWASH SINK SHALL BE PROPERLY SUPPLIED WITH PAPER TOWELS, SOAP & WARM WATER OF AT LEAST 100°F.  
 1 HAND SINK LACKED PAPER TOWELS & HAD PLUMBING LEAKS.  
 ALSO SINK WAS BLOCKED BY CHAIRS.

Received By:  REHS: **ANDREW P. REHS**

FOOD FACILITY INSPECTION REPO

Continuation Sheet

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>EL TORO MFF</u>	Inspection Date: <u>1/9/18</u>
Address: <u>PAGE 2</u>	
Owner/Permitee: <u>PAGE 2</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

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

17 Hold all Potentially Hazardous Foods at/above 135°F or at/below 41°F at all times. Measured multiple foods out of temp. at top steam table. (see temp log). All food was disposed of.

21 MFF shall have hot water of at least 120°F at the 3-compartment sink. Facility lacked hot water.

OTHER VIOLATIONS

27 Store all raw P.H.F. below or away from ready to eat food. Observed raw eggs above some sopas.

29 Store all toxics, medicines, cleaners etc. away from food/utensils used for food service. Observed min wax next to food.

35 Repair light fixture inside truck

35 Replace green garden hose w/ blue food grade hose for water supply.

41 All personal items must be kept separate from food & utensils inside the truck. Observed candles, cell phones, etc. around prep table/microwave/blender.

48 A health dept. plan check is req'd for any additions and/or remodels of truck. Plan check the flooring and/or fryer in our office.

NOTE: ONCE CRITICAL VIOLATIONS ARE CORRECTED CALL FOR RE-INSPECTION.

Received By:

[Signature]

REHS:

Andrew Reynolds