

Recheck at Next inspection

### FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

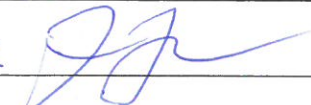
247 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of 2

Name of Facility/ DBA: <b>Moe's Los Tres Potrillos</b>		Inspection Date: <b>10/16/17</b>
Address: <b>228 Sixth St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>10/23/17</b> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <b>Museleh Zokari</b>	Phone No.: <b>865-4528</b>	Inspection Time: <b>2:45pm</b> Permit Exp. Date:
Certified Food Handler: <b>Waleed Zokari</b>		Certificate Expiration Date: <b>5/14/20</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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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		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							28. Washing fruits and vegetables			
In	6. Handwashing facilities available				X			29. Toxic substances properly identified, stored and used			
In	N/A N/O 7. Proper hot and cold food holding temps	X			X			30. Food storage, 31. Self service, 32. Labeled			X
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			
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 reserve of food							37. Vending Machines			
In	13. Food safe and unadulterated							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: <b>125</b> °F							45. Floors, walls and ceilings maintained and clean			
In	22. Wastewater properly disposed							46. No unapproved living or sleeping quarters			
In	23. No rodents, insects, birds, animals							47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	Carne Asada	Left + meat display cooler	42	Queso Fresco	Cheese Display cooler
42	Longaniza	Right meat display cooler	45	Eggs (Ambient)	Dairy open face cooler
39	shrimp	" " "	~50	Paquetes/ Arroz con leche	Paquet dessert open face cooler
40	Chicken	Main Beverage walkin cooler	39	Burrito	Burrito cooler
<b>Comments:</b> 40 Seasoned Beef Back walkin cooler					
<b>Critical Violation</b>					
7) Hold potentially hazardous foods at/below 41°F. Measured Arroz con leche at ~50°F in open face dessert cooler. Cooler closed to retain cold air. All product is sealed & pasteurized.					

Received By:  REHS: John H. Wells



**FOOD FACILITY INSPECTION REPORT**  
**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>Mex's Los Tres Potrillos</u>	Inspection Date: <u>10/15/17</u>
Address: <u>228 Sixth St, Orland, CA 95963</u>	
Owner/Permitee: <u>Maseleh Zokari</u>	
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i>	

Comments:  
Other violations

14) Clean dried meat from slicer & meat saw. Clean food contact surfaces every 4 hours. Dried meat was on equipment but cutting for day was finished.

6) Provide towels from dispenser in Meat Dept & Restroom.

30) Clean dust from canned goods.

32) Properly label bags of masa & corn with:

- Name of facility
- City & State
- Common name of food
- Net weight of contents
- Ingredients (if more than one ingredient).

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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