

# 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>La Perla de Occidente</u>		Inspection Date: <u>11/20/17</u>	
Address: <u>424 Colusa St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>11/27/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Ramirez</u>	Phone No.: <u>(530) 988-3150</u>	Inspection Time: <u>3:10 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None Current -</u>		Certificate Expiration Date: <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			
In						X			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		
In	N/O								28. Washing fruits and vegetables		
In							X	X	29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X			30. Food storage, 31. Self service, 32. Labeled	XX	
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						X			38. Adequate ventilation and lighting	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored	X	
In	N/A	N/O							41. Plumbing, proper backflow prevention	X	
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean	X	X
In	N/A								44. Premises clean, vermin proof, personal items separate	X	
In									45. Floors, walls and ceilings maintained and clean	X	
In						X			46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required	X	

No PHF [ ]					
°F	Food	Location	°F	Food	Location
45	Chicken	Bottom of Cook's Large Prep cooler	41	Chorizo	Meat Display cooler
48	Beef	" "	43	Shrimp	" "
175	Beans	Steam Table	44	Chicken	" "
43	Bacon	open face deli cooler	41	Beef	Walkin cooler
<b>Comments:</b>					
41	Pork chops	Meat Display cooler	45	Casero cheese	4 Down Deli cooler

Critical Violations

1) Obtain a food safety manager for facility (repeat violation).  
Obtain food handler card for taqueria cook (Aurelio)

2) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:  
 a) In Cook's Large Prep cooler - chicken at 45°F, beef at 48°F.  
 b) In Meat display cooler - shrimp at 43°F, chicken at 44°F.

Received By: [Signature] REHS: John H. Wells

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**Continuation Sheet**  
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**Comments:**

- 7) Food temperature violations continued:
  - c) In open face deli cooler - bacon at 43°F.
- 13) Cease storing food (bread) w/ utensils atop grease trap.
- 22a) Remove ice machine. Submit plans for installation. Properly drain ice machine to approved floor sink. Observed illegally installed ice machine that drains to bucket underneath.
- 22b) Repair broken condenser drain pipe in walk-in cooler by middle condenser.
- Other Violations
  - 5a) Cease storing utensils in handwash sink in Taqueria.
  - 5b) Provide towels from dispensers in Taqueria.
  - 23) Eliminate dry mouse droppings from back storage room.
  - 30) Store all food 6" above floor. Observed sugar/salt bin on floor in hallway prep area.
  - 32) Label salt/sugar bin in hallway prep area.
  - 35) Replace missing door open button to walk-in cooler door.
  - 38) Cease storing ice scoop in ice machine.
  - 38a) Replace broken light in walk-in freezer.
  - 38b) Cease preparing micharanes in back room. Prepare under ventilation hood.

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Comments:

40a) Store wiping towels in sanitizer when not in use.

40b) Replace dirty towel bucket water.

41a) Repair leak at taqueria handwash sink.

41b) Replace missing spigot at carniceria prep sink

43) Provide toilet paper in restroom.

44) Eliminate 1/2" gap beneath both doors in back room to prevent rodent entry.

45) Replace missing/damaged ceiling panels in taqueria & back room.

48) Submit plans to our office for installation of ice machine (optional) => if keeping ice machine - plans required.

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