

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>EL TORO MFF</u>		Inspection Date: <u>11/28/18</u>	
Address: <u>570 MAIN ST., HAMILTON CITY, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>VIRGINIA GARCIA</u>	Phone No.:	Inspection Time: <u>4:00</u>	Permit Exp. Date:
Certified Food Handler: <u>GINA FAZIL</u>		Certificate Expiration Date: <u>10/14/19</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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										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			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	X	
In	N/A	N/O								34. Warewashing facilities maintained, test strips		
In	N/A	N/O								35. Equipment, utensils, approved, clean good repair		
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		
In										40. Wiping cloths properly used and stored		
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		
In	N/A									44. Premises clean, vermin proof; personal items separate		
In							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		

No PHF []					
°F	Food	Location	°F	Food	Location
125	CARNE (BEEF)	ATOP S. TABLE			
133	PORK	ATOP S. TABLE			
78	JALAPENOS	ATOP S. TABLE			
35	CHORIZO	2 - DOOR TRUE FRIDGE			

Comments: ** CRITICAL VIOLATIONS **

Ⓢ HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED JALAPENOS (GRILLED) ON S. TABLE AT ROOM TEMP (78°F). OPERATOR DISPOSED OF APPROX 11 JALAPENOS. MEASURED BEEF AND PORK ON STEAM TABLE AT 125°F. OPERATOR ADDED WATER TO S. TABLE AND ADJUSTED THE TEMP OF THE APPLIANCE. →

Received By: [Signature] REHS: ANDREW PERGO

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Continuation Sheet

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Comments:

OTHER VIOLATIONS (CONT.)

- 6 DISCONTINUE BLOCKING HANDWASH SINK WITH GARBAGE CAN.
- 21 REPAIR WATER HEATER (OR ADJUST) SO THAT WATER THAT IS 120°F IS DISPENSED AT ALL TIMES, WATER MEASURED ONLY 104°F.
- 33 CLEAN & SANITIZE THE TRUCK SHELVING, FLOORING & ALL THE APPLIANCES.
- 36 EXHAUST HOOD SHALL BE TURNED ON WHEN THE GRILL IS BEING USED IN THE TRUCK
- 41 REPAIR/FIX THE 3-COMPARTMENT SINK PLUMBING SO THAT COLD WATER & HOT WATER (120°F) IS DISPENSED FROM THE FIXTURE.

Received By: Sandra G	REHS: Andrew P
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