

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: TRES HERMANOS | | Inspection Date: 2/13/19 | |
| Address: 351 6TH ST, HAMILTON CITY, CA 95951 | | Reinspection Date (on or after): 4/13/19 <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: OSCAR RODRIGUEZ | Phone No.: 567-7001 | Inspection Time: 4:00 | Permit Exp. Date: |
| Certified Food Handler: MGR - NONE CURRENT | | Certificate Expiration Date: <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 | N/A | N/O | Maj | Out | COS | | | | | | |
| In | | | X | 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 | 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 | | | | | |
| 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 | | | | | |
| In | N/A | N/O | | | | 39. Thermometers provided and accurate | | | | | |
| In | N/A | N/O | | | | 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> | | | | | |
| In | | | | | | 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 |
| 145 | BEANS | ATOP S. TABLE | | | |
| 41 | CHICKEN | ON COUNTER | | | |
| 58 | RICE | ON COUNTER | | | |

Comments:

**** CRITICAL VIOLATIONS ****

① FACILITY MUST OBTAIN A FOOD MGR CERT. THE CERT INSIDE THE TRUCK IS ONLY FOR FOOD HANDLER. OBTAIN MANAGER CERT. WITHIN 60 DAYS TO AVOID CLOSURE OR FEES.

② A HANDWASH SINK MUST BE AVAILABLE AT ALL TIMES SUPPLIED W/ HOT WATER, SOAP & PAPER TOWELS

Received By: Ana Karina Landa REHS: Andrew Terry

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Continuation Sheet
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Comments: ~~** CRITICAL VIOLATIONS (CONT.) **~~

- (6) N OBSERVED H. SINK WITHOUT PAPER TOWELS OR SOAP & BLOCKED BY JUNK INSIDE SINK.
- (7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT/ABOVE 135°F AT ALL TIMES. MEASURED THE FOLLOWING OUT OF TEMP.
 - 1) RICE ON COUNTER IN CONTAINER @ 58°F - OPERATOR DISPOSED OF 1 LB
 - 2) BEANS ON COUNTER IN BOWL @ 57°F - " " "
 - 3) COOKED PEPPERS ON COUNTER @ 58°F - " " "

VIOLATIONS

- (29) ALL FOOD SHALL BE PROTECTED FROM CROSS CONTAMINATION. N OBSERVED CUT VEG IS STORED DIRECTLY ON REFRIGERATOR SHELVING.
- (27) STORE ALL RAW P.H.F. BELOW OR AWAY FROM READY TO EAT FOOD. N OBSERVED SAUSAGE (HORIZO) ABOVE GREEN SAUCE IN P. COOLER.
- (30) STORE ALL FOOD AT LEAST 6" OFF OF THE FLOOR. N OBSERVED TORTILLAS ON FLOOR OF TRUCK
- (44) ALL PERSONAL FOOD SHALL BE STORED IN A DESIGNATED AREA THAT IS AWAY FROM FOOD SERVED TO THE PUBLIC. N OBSERVED PERSONAL DRINKS & FOOD IN W/ FOOD SERVED TO PUBLIC.
- (45) REPAIR LEAKY WINDOW SO THAT RAIN STAYS OUT OF THE TRUCK.

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| Received By: <u>Ana Karina Conda</u> | REHS: <u>Andrew Petyo</u> |
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