

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 Pesta de Occidente</u>		Inspection Date: <u>2/14/19</u>	
Address: <u>424 Colusa St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>2/21/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Ramirez</u>	Phone No.: <u>(530) 988-3150</u>	Inspection Time: <u>3:35 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Aurelio Montalvo (+ 1 other)</u>		Certificate Expiration Date: <u>11/27/22</u> <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 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						1. Demonstration of knowledge						
In						2. Communicable disease restrictions						
In		N/O				3. Discharge of eyes, nose, mouth						
In		N/O				4. Eating, tasting, drinking, tobacco use						
In		N/O				5. Hands clean & properly washed, glove use						
In						6. Handwashing facilities available						
In	N/A	N/O				7. Proper hot and cold food holding temps						
In	N/A					8. Time as a public health control, records						
In	N/A	N/O				9. Proper cooling methods						
In	N/A	N/O				10. Proper cooking time and temps						
In	N/A	N/O				11. Reheating temperature for hot holding						
In	N/A	N/O				12. Returned and reservice of food						
In						13. Food safe and unadulterated						
In	N/A	N/O				14. Food contact surfaces clean and sanitized						
In						15. Food from approved source						
In	N/A	N/O				16. Shell stock tags, 17. Gulf Oyster regs						
In	N/A	N/O				18. Compliance with HACCP plan						
In	N/A	N/O				19. Advisory for raw/undercooked food						
In	N/A					20. Health care/ School prohibited food						
In						21. Hot & cold water. Temp: <u>122</u> °F						
In						22. Wastewater properly disposed						
In						23. No rodents, insects, birds, animals						
						24. Person in charge present and performs duties						
						25. Personal cleanliness and hair restraints						
						26. Approved thawing methods used						
						27. Food separated and protected						
						28. Washing fruits and vegetables						
						29. Toxic substances properly identified, stored and used						
						30. Food storage, 31. Self service, 32. Labeled						
						33. Nonfood contact surfaces clean						
						34. Warewashing facilities maintained, test strips						
						35. Equipment, utensils, approved, clean good repair						
						36. Equipment, utensils and linens, storage and use						
						37. Vending Machines						
						38. Adequate ventilation and lighting						
						39. Thermometers provided and accurate						
						40. Wiping cloths properly used and stored						
						41. Plumbing, proper backflow prevention						
						42. Garbage properly disposed; facilities maintained						
						43. Toilet facilities supplied, properly constructed, clean						
						44. Premises clean, vermin proof; personal items separate						
						45. Floors, walls and ceilings maintained and clean						
						46. No unapproved living or sleeping quarters						
						47. Signs posted; Permit & inspection report available						
						48. Plan Review Required						

No PHF []					
°F	Food	Location	°F	Food	Location
140	Rice	Steam table in Taqueria	44	Charizo	Bottom part of prep cooler in Taqueria
43	Pork chop	Meat Dept. cooler	41	Beef	Walk in cooler
42	Chicken	" "	43	Caseo cheese	ADMS Dairy cooler
39	Queso Fresco	" "	44	Hot Dogs	" "

Comments:

Critical Violations

1) Provide soap & towels at restroom handwash sink.

2) Replace/repair missing cold handle at taqueria handwash sink - Operator allowed to use prep sink for handwash until handle is repaired.

3) Repair cold water supply at handwash sink in meat dept.

4) Repair condensate leak to floor at taqueria prep cooler (immediately cleaned condensate).

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

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Name of Facility/ DBA: <u>La Perla de Occidente</u>	Inspection Date: <u>2/14/19</u>
Address: <u>424 Lolusa St, Orland, CA 95953</u>	
Owner/Permittee: <u>Martin Ramirez</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u>	

Comments:
Other Violations

7) Hold potentially hazardous foods at/above 135°F as at/below 41°F.
 Measured:
 a) In taqueria prep cooler - charizo at 44°F.
 b) In 4-door dairy cooler - hot dogs at 44°F.
 c) In Meat Dept. cooler - pork chop at 43°F.

13) Protect ready-to-eat foods from customer contamination.
 Observed uncovered raisins at produce table (Immediately corrected)

23) Clean the 5+ dry mouse droppings on floor in north part of back storage room. Operator has monthly pest control.
 No evidence of an active infestation observed.

32) Properly label all repackaged food items with:
 - Name of Facility
 - Facility City/State
 - Common name of food
 - Ingredients listed from most to least by weight
 - Net weight of contents.
 Observed:
 a) Load without labels
 b) Flaws with incomplete labels.

35) Remove damaged Cambro storage box from premises.

38) Clean grease from filters & drain tray at ventilation hood.

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

11) Repair continuous leak at taqueria prep sink.

13) Provide toilet paper in Restroom.

44) Properly close trapdoor for grease trap cleaning to prevent rodent entry.

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Comments:

44b) Store employee personal items (coats, purses, etc) away from food beneath taqueria beverage dispensers.

45a) Clean food from crevice by grease trap.

45b) Clean lint/grease from ventilation registers at ceiling in taqueria.

45c) Replate loose/missing ceiling panels.

35) Repair condenser leak/ice accumulation in walk-in freezer.

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