

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>Moe's Los Tres Potrillos</u>		Inspection Date: <u>7/20/18</u>	
Address: <u>228 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>2:00 pm today</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Muselch Tokari</u>	Phone No.: <u>855-4528</u>	Inspection Time: <u>10:20 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Waleed Tokari</u>		Certificate Expiration Date: <u>5/11/20</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 <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		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				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		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	N/O				39. Thermometers provided and accurate		
In		14. Food contact surfaces clean and sanitized				40. Wiping cloths properly used and stored		
In		15. Food from approved source				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	N/O				44. Premises clean, vermin proof; personal items separate		
In	N/A					45. Floors, walls and ceilings maintained and clean		
In		21. Hot & cold water. Temp: <u>110</u> °F		X		46. No unapproved living or sleeping quarters		
In		22. Wastewater properly disposed	X			47. Signs posted; Permit & inspection report available		
In		23. No rodents, insects, birds, animals		X		48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
38	Beef	out back prep	40	Hard Cheese	Cheese display cooler
42	Strip steak	Meat display cooler	45	Milk custard	open face dairy cooler (sealed, pasteurized - 45° or
40	Pork chop	" "	42	Ham	walk-in (Front)
42	chicken	" "	39	Beef	walk-in (Back)

Comments:
Critical Violations
 1) Provide towels at handwash stations. Both restroom & meat dept. lacked towels.
 2) Repair wastewater leak at pipe beneath 3-compartment sink
 * Facility will be closed if not repaired by 2:00 pm this afternoon.

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

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Continuation Sheet

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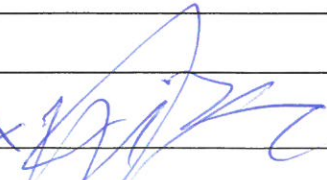
Name of Facility/ DBA: <u>Joe's Los Tres Patrillos</u>	Inspection Date: <u>7/20/18</u>
Address: <u>228 Sixth St, Orland</u>	
Owner/Permitee: <u>Museleh Zakari</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations

2) Provide hot water @ 120°F. Hot water measured 110°F.

23) Clean the 30+ dry rat droppings in cabinet beneath soda machine. Eliminate rodents as necessary.

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

Name of Facility/ DBA: <i>Mae's Los Tres Pajarillos</i>		Inspection Date: <i>7/20/18</i>	
Address: <i>228 Sixth St, Orland CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Museleh Zokari</i>	Phone No.: <i>865-4528</i>	Inspection Time: <i>2:15pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Museleh Waleed Zokari</i>		Certificate Expiration Date: <i>5/1/20</i> <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:			
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No PHF []					
°F	Food	Location	°F	Food	Location

Comments:

Recheck of violations from earlier today found wastewater & paper towels ~~are~~ corrected.

will check rest at next inspection

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