

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: ELENITA'S MEXICAN RESTAURANT		Inspection Date: 6/10/21	
Address: 239 W. WOOD ST., WILLOWS, CA		Reinspection Date (on or after): 8/10/21 <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: EDGAR & TENNELLE CURIEL	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler MBR: TENNELLE CURIEL		Certificate Expiration Date: 1/26/24 <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	N/A	N/O	Maj	Out	COS		Out	COS
Critical Risk Factors for Disease								
<input checked="" type="checkbox"/>						1. Demonstration of knowledge		
<input checked="" type="checkbox"/>						2. Communicable disease restrictions		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					3. Discharge of eyes, nose, mouth		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					4. Eating, tasting, drinking, tobacco use		
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5. Hands clean & properly washed, glove use		
<input checked="" type="checkbox"/>						6. Handwashing facilities available		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		7. Proper hot and cold food holding temps		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					8. Time as a public health control, records		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				9. Proper cooling methods		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				10. Proper cooking time and temps		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				11. Reheating temperature for hot holding		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				12. Returned and reserve of food		
<input checked="" type="checkbox"/>						13. Food safe and unadulterated		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				14. Food contact surfaces clean and sanitized		
<input checked="" type="checkbox"/>						15. Food from approved source		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				16. Shell stock tags, 17. Gulf Oyster regs		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				18. Compliance with HACCP plan		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				19. Advisory for raw/undercooked food		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					20. Health care/ School prohibited food		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>		21. Hot & cold water. Temp: 108 °F		
<input checked="" type="checkbox"/>						22. Wastewater properly disposed		
<input checked="" type="checkbox"/>						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	<input checked="" type="checkbox"/>	
						28. Washing fruits and vegetables		
						29. Toxic substances properly identified, stored and used		
						30. Food storage, 31. Self service, 32. Labeled	<input checked="" type="checkbox"/>	
						33. Nonfood contact surfaces clean	<input checked="" type="checkbox"/>	
						34. Warewashing facilities maintained, test strips		
						35. Equipment, utensils, approved, clean good repair	<input checked="" type="checkbox"/>	
						36. Equipment, utensils and linens, storage and use	<input checked="" type="checkbox"/>	
						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	<input checked="" type="checkbox"/>	
						43. Toilet facilities supplied, properly constructed, clean		
						44. Premises clean, vermin proof, personal items separated	<input checked="" type="checkbox"/>	
						45. Floors, walls and ceilings maintained and clean	<input checked="" type="checkbox"/>	
						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
46	CHEESE	ATOP P. COOLER	41	CHILI CALIFORNIA	2 - DOOR TRUE FRIDGE
41	CHILI VERDE	2 - DOOR TRUE FRIDGE	62	REFRIED BEANS	BIG BIN - INSIDE 2 - DOOR TRUE (SIDE ROOM)
137	REFRIED BEANS	STEAM TABLE			
68	SALSA	SMALL FRIGIDAIRE FRIDGE (DILIGENT PREP)			

Comments: **** CRITICAL VIOLATIONS ****

5 EMPLOYEES ARE REQUIRED TO WASH HANDS AS OFTEN AS NECESSARY OR WHEN CROSS CONTAMINATION HAS OCCURED.

2 OBSERVED EMPLOYEES NOT WASHING HANDS PROPERLY AFTER HANDLING DIRTY FLOOR MATS. ALL HANDWASHING SHOULD BE AT THE HAND SINK, USING SOAP AND PAPER TOWELS ONLY.

4 HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F

Received By: *[Signature]* REHS: **ANDREW PETYO**

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Name of Facility/ DBA: ZLENITA'S MEXICAN RESTAURANT	Inspection Date: 6/10/21
Address: PAGE 2	
Owner/Permittee: PAGE 2	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

~~CRITICAL VIOLATIONS~~

9 ~~OR~~ AT/ABOVE 135°F AT ALL TIMES. ~ MEASURED ALL FOODS IN KITCHEN PREP COOLER OUT OF TEMP. (CHEESE @ 46°F) ALSO MEASURED BIG PAN OF BEANS IN SIDE ROOM FRIDGE AT 62°F DUE TO BEING COOLED IMPROPERLY. ~ OPERATOR DISPOSED OF APPROX 5LB. OF REFRIED BEANS. ALL FOOD IN THE PREP COOLER WAS ALLOWED TO BE KEPT AND COOLER WAS TURNED DOWN BY OPERATOR.

OTHER VIOLATIONS

***21** HOT WATER OF ATLEAST 120°F MUST BE PROVIDED AT WAREWASHING FIXTURES AND 100°F WATER AT ALL HANDWASHING FIXTURES. ~ DISHWASHING SINK ONLY MEASURED AT 108°F. ALSO THE PATRON BATHROOM DID NOT HAVE WARM H₂O

30 NO FOOD CAN BE STORED IN THE BACK, UNFINISHED PORTION OF THE FACILITY. ~ OBSERVED BOUILLON BEING STORED IN THE BACK ROOM.

***33** ALL SHELVING AROUND THE FACILITY WAS FILTHY AND COVERED WITH FOOD DEBRIS. SHELVING NEEDS TO BE REGULARLY CLEANED.

***35⁺⁹⁴** MOST KITCHEN APPLIANCES, INCLUDING THE HAND WASH SINK WAS FILTHY, COVERED IN GREASE & DEBRIS. A DEEP CLEANING OF ALL APPLIANCES IS NECESSARY.

35 CLEAN & SANITIZE THE SODA MACHINE NOZZLES, THEY WERE MOLDY.

35 REPAIR THE BROKEN, DRIPY PLUMBING INSIDE THE 2-DOOR

Received By:

[Signature]

REHS:

[Signature]

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Name of Facility/ DBA: <u>ELLENITA'S MEXICAN RESTAURANT</u>	Inspection Date: <u>6/10/21</u>
Address: <u>PAGE 3</u>	
Owner/Permitee: <u>PAGE 3</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

OTHER VIOLATIONS (CONT.)

- ✓ (35) TRUE FRIDGE IN THE BACK ROOM.
- ✓ (35) REMOVE THE FLAT IRON GRILL NEXT TO STEAM TABLE. THIS APPLIANCE IS NOT APPROVED TO BE USED OUTSIDE OF EXHAUST HOOD.
- ✓ (35) THE DOMESTIC SMALL FRIGIDAIRE FRIDGE MUST BE REMOVED AND REPLACED WITH A COMMERCIAL GRADE, N.S.F. APPROVED FRIDGE.
- ✓ (36) DISCONTINUE USING A PLASTIC SCOOP TO DISPENSE SALT. ONLY USE WASHABLE UTENSILS WITH A HANDLE.
- ✓ (36) ⁽²⁷⁾ DO NOT USE RAGS OR LINENS TO COVER FOOD OR IN CONTACT WITH FOOD. LINEN CAN CONTAMINATE FOOD.
- ✓ (36) THE TORTILLA FRYER MUST BE MOVED SO THAT IT IS COMPLETELY UNDER A EXHAUST HOOD. THIS IS A REPEAT VIOLATION AND MUST BE CORRECTED IMMEDIATELY.
- ✓ (36) ALL UTENSIL STORAGE IN THE BACK, UN-FINISHED STORAGE ROOM MUST BE STORED ON RACKS & IN A WAY THAT IS SANITARY.
- ✓ (42) DISCONTINUE ALLOWING COOKING GREASE TO ACCUMULATE BEHIND THE BUILDING. (THIS ATTRACTS PESTS). USE A GREASE HAULER TO REMOVE OLD OIL.
- ✓ (44) ALL PERSONAL FOOD & BEVERAGES MUST BE STORED IN A DESIGNATED AREA AND NOT CO-MINGLED WITH OTHER FOOD IN APPLIANCES.
- ✓ (45) ALL WALLS, FLOORS, CEILING IN THE KITCHEN AREAS

Received By: 

REHS: 

