

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 1

Name of Facility/DBA: MERCADO MEAT DISTRIBUTION			Inspection Date: 2/22/18		
Address: 560 N. TEHAMA ST., WILLOWS, CA			Reinspection Date (on or after): N/A <small>(Reinspections are subject to fees)</small>		
Owner/Permittee: EDGAR & JULIA MERCADO		Phone No.: 517-0730	Inspection Time: 10:45		Permit Exp. Date: -
Certified Food Handler: -			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 checked="" type="checkbox"/> Other: ENFORCEMENT					
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							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									29. Toxic substances properly identified, stored and used							
In	N/A	N/O	7. Proper hot and cold food holding temps									30. Food storage, 31. Self service, 32. Labeled							
In	N/A		8. Time as a public health control, records									33. Nonfood contact surfaces clean							
In	N/A	N/O	9. Proper cooling methods									34. Warewashing facilities maintained, test strips							
In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair							
In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use							
In	N/A	N/O	12. Returned and reservice of food									37. Vending Machines							
In			13. Food safe and unadulterated									38. Adequate ventilation and lighting							
In	N/A	N/O	14. Food contact surfaces clean and sanitized									39. Thermometers provided and accurate							
In			15. Food from approved source									40. Wiping cloths properly used and stored							
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention							
In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained							
In	N/A	N/O	19. Advisory for raw/undercooked food									43. Toilet facilities supplied, properly constructed, clean							
In	N/A		20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate							
In			21. Hot & cold water. Temp: _____ °F									45. Floors, walls and ceilings maintained and clean							
In			22. Wastewater properly disposed									46. No unapproved living or sleeping quarters							
In			23. No rodents, insects, birds, animals									47. Signs posted; Permit & inspection report available							
												48. Plan Review Required							

No PHF []							
°F	Food	Location		°F	Food	Location	

Comments:

- FOOD FACILITY RETAIL OPERATIONS / SALES HAS BEEN SUSPENDED UNTIL HEALTH PERMIT IS OBTAINED FROM GLENN CO. ENV. HEALTH. (DATE/TIME ABOVE)

CONTACT OUR OFFICE AT 934-6102

Received By: X Isabella Mercado REHS: Andrew Poyko