


**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>Fairwood Bar &amp; Grill</u>		Inspection Date: <u>10/23/19</u>	
Address: <u>705 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Leigh Ann Byerly</u>	Phone No.: <u>865-9900</u>	Inspection Time: <u>3:40pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Carmen Pines</u>		Certificate Expiration Date: <u>4/16/20</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</u> ("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			X	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		X
In	N/A	N/O	12. Returned and reserve of food				37. Vending Machines		
In			13. Food safe and unadulterated			X	38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized			X	39. Thermometers provided and accurate		
In			15. Food from approved source				40. Wiping cloths properly used and stored		X
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: <u>130</u> °F				45. Floors, walls and ceilings maintained and clean		
In			22. Wastewater properly disposed			X	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
42	Shrimp	Right Cooks' Prep cooler	41	Blue cheese	New Prep cooler
43	Alfredo sauce	Left Cooks' Prep cooler	39	Meatballs	Walkin cooler
157	Garlic in Butter	Steam Table	41	Tomato Basil Soup	3-Bed warmer
49	Rice	Hot Drawer	42	Ranch Dressing	Servers' Salad Prep cooler
Comments:		42 Cold Drawer	41	Whipped cream	Dessert cooler
<p>2) Hold potentially hazardous foods at/above 135° or at/below 41° F. Measured alfredo sauce at 43° F on top part of Cooks' left prep cooler.</p> <p>3) Cease storing wiping towel bucket adjacent to salt &amp; fry butter bins such that contamination can occur. (Immediately abated)</p>					
Received By: 			REHS: <u>John H. Wells</u>		

**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
**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>Farwood Bar &amp; Grill</u>	Inspection Date: <u>10/23/19</u>
Address: <u>705 Fifth St, Orland, CA 95963</u>	
Owner/Permittee: <u>Leigh Ann Buerby</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code	

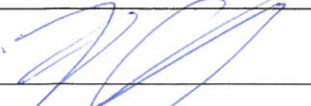
Comments:

14) Maintain sanitizer at 200 ppm of quaternary ammonium at bar sink when sanitizing utensils. Measured <100 ppm (Immediately abated)

22) Properly drain condensers in walk-in coolers to an approved receptacle in a location where food contamination cannot occur. Observed an evaporation pan above food shelves inside cooler.

36) Remove Zojirushi Household rice cooker from premises.

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

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