

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: PLAZA SCHOOL		Inspection Date: 11/15/23
Address: 7322 COUNTY ROAD 24, ORLAND		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>
Owner/Permittee: PLAZA SCHOOL DIST.	Phone No.: 865-1250	Inspection Time: 10:00
Certified Food Handler: JACKLYN ORSUA		Permit Exp. Date: 2/6/28 <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		Out	COS	
<input checked="" type="checkbox"/>	In	1. Demonstration of knowledge								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In	2. Communicable disease restrictions								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In	6. Handwashing facilities available								29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled	X	
<input checked="" type="checkbox"/>	In	N/A	8. Time as a public health control, records							33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair	X	
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines		
<input checked="" type="checkbox"/>	In	13. Food safe and unadulterated								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized				X		39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In	15. Food from approved source								40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A	20. Health care/ School prohibited food							44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In	21. Hot & cold water. Temp: 120+°F								45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>	In	22. Wastewater properly disposed								46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	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
39	RANCH	3- DOOR TRAILER			
32	MILK	TRUE MILK FRIDGE			

Comments:

*** FACILITY IS CLEAN & WELL MAINTAINED ***

14 MAINTAIN THE MECHANICAL DISHWASHER SO THAT IT PROVIDES THE PROPER AMOUNT OF SANITIZER (750 PPM). MECH DISHWASHER CYCLE MEASURED 110 PPM.

30 STORE ALL FOOD AT LEAST 6 INCHES OFF OF THE FLOOR. OBSERVED BOXES ON WALK-IN FLOOR.

35 REPLACE NON-COMMERCIAL MICROWAVE WITH A COMMERCIAL GRADE (N.S.F. APPROVED) APPLIANCE.

Received By: *[Signature]* REHS: **ANDREW PETTY**
 EMAIL: apetty@countyofglenn.net