

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <i>Wendy's</i>		Inspection Date: <i>11/18/22</i>	
Address: <i>4444 Commerce Ln, Orland, CA 95963</i>		Reinspection Date (on or after): <i>-</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Pilot Flying J</i>	Phone No.:	Inspection Time: <i>11:05 am</i>	Permit Exp. Date:
Certified Food Handler: <i>Rachel Thaxton, et al.</i>		Certificate Expiration Date: <i>2/19/24</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:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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="radio"/>			1. Demonstration of knowledge						24. Person in charge present and performs duties				
<input checked="" type="radio"/>			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints				
<input checked="" type="radio"/>		N/O	3. Discharge of eyes, nose, mouth						26. Approved thawing methods used				
<input checked="" type="radio"/>		N/O	4. Eating, tasting, drinking, tobacco use						27. Food separated and protected				
<input checked="" type="radio"/>		N/O	5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables				
<input checked="" type="radio"/>			6. Handwashing facilities available						29. Toxic substances properly identified, stored and used				
<input checked="" type="radio"/>	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled				
<input checked="" type="radio"/>	N/A		8. Time as a public health control, records						33. Nonfood contact surfaces clean				
<input checked="" type="radio"/>	N/A	<input checked="" type="radio"/>	9. Proper cooling methods						34. Warewashing facilities maintained, test strips				
<input checked="" type="radio"/>	N/A	<input checked="" type="radio"/>	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair				
<input checked="" type="radio"/>	N/A	<input checked="" type="radio"/>	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use				
<input checked="" type="radio"/>	N/A	<input checked="" type="radio"/>	12. Returned and reservice of food						37. Vending Machines				
<input checked="" type="radio"/>			13. Food safe and unadulterated						38. Adequate ventilation and lighting				
<input checked="" type="radio"/>	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate				
<input checked="" type="radio"/>			15. Food from approved source						40. Wiping cloths properly used and stored				
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention				
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained				
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean				
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate				
<input checked="" type="radio"/>			21. Hot & cold water. Temp: <i>122</i> °F						45. Floors, walls and ceilings maintained and clean				
<input checked="" type="radio"/>			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters				
<input checked="" type="radio"/>			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
41	Hamburgers	Cold bin by grill	181	Chili	End of service Line
41	Blue cheese	Cold Table	37	Hamburger	Walk-in cooler
152	Chili	Chili warmer by drive thru window			

Comments:

No violations observed.

Received By: REHS: *John H. Wells*