

**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: <u>Wendy's</u>		Inspection Date: <u>11/22/23</u>	
Address: <u>4444 COMMERCE LN., ORLAND, CA 95963</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Pilot Flying J</u>	Phone No.:	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>ANOTHAI REYNOLDS</u>		Certificate Expiration Date: <u>4/11/26</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 ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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
<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
<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							39. Thermometers provided and accurate
<input checked="" type="checkbox"/>	In	N/A	N/O	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	N/O	20. Health care/ School prohibited food							44. Premises clean, vermin proof; personal items separate
<input checked="" type="checkbox"/>	In			21. Hot & cold water. Temp: <u>120+°F</u>							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
147	NACHO CHEESE	ACTIVE PREP	140	COOKED HAMBURGER	HOLDING TRAY
145	CHILI	CAYENNE SOUP WARMER			
32	RANCH	WALK-IN FRIDGE			
17	BALON	UNDER COUNTER FRIDGE			

Comments:

\*FACILITY IS VERY CLEAN & WELL MAINTAINED\*

- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.

Received By: Andrew Reynolds REHS: Andrew A. Reynolds