FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						, CA 95988 30) 934 - 6103	Page 1 of		_
Phone (530) 934-6102 FAX (530) 934-6103 Name of Facility/ DBA:							Inspection Date:		
Orland High School							11/18/21		
Address:							Reinspection Date (on or after):		
1102 Shastast AMANI GARGER							Next Incoertain		
Owner/Permitee: Phone No.:							(Reinspections are subject to fees)	D :	
FILORIC IVO.							Inspection Time: Permit Ex	cp. Date:	
brandl	nitt	ed School Distric					11:10 am		
Certified Food Handle							Certificate Expiration Date:		
SHE CATM					(Certificate expires five years after it is iss	ied)			
	tine Inspe	- do-					Other:		
Applicable Law CALIFO	RNIA RETA	AIL FOOD CODE ("CalCode), Beginning with	h section	113700, 0	California	Health and Safety Code (See reverse side of sheet for summary)		
In = In complia	nce N	A = Not Applicable $N/O = Not Obset$	erved	Maj = I	Major vio	olation Out = Items	s not in compliance COS = Correcte	d On Site	e
	C	ritical Risk Factors for Disease	Maj	Out	COS		•	Out	COS
In)		onstration of knowledge					n in charge present and performs duties		
In N/O		municable disease restrictions harge of eyes, nose, mouth	-	4	-		5. Personal cleanliness and hair restraints 6. 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 a			
In	6. Handwashing facilities available						ces properly identified, stored and used		
In N/A N/O In N/A	7. Proper hot and cold food holding temps			0	-	30. Food storage, 31	Self service, 32. Labeled		
In N/A N/O	8. Time as a public health control, records 9. Proper cooling methods						cilities maintained, test strips		-
In N/A N/O							sils, approved, clean good repair		
In N/A N/O	N/O) 11. Reheating temperature for hot holding						sils and linens, storage and use		
In N/A N/O						37. Vending Machin			
In N/A N/O	In N/A N/O 14. Food contact surfaces clean and sanitized			X			nate ventilation and lighting nometers provided and accurate		
In 19/A 19/O 14. Food contact surfaces clean and santized 15. Food from approved source							iping cloths properly used and stored		
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, prope	Plumbing, proper backflow prevention		
	In N/A N/O 18. Compliance with HACCP plan						. Garbage properly disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food			-				facilities supplied, properly constructed, clean ses clean, vermin proof; personal items separate		
In 21. Hot & cold water. Temp: °F							ors, walls and ceilings maintained and clean		
In 22. Wastewater properly disposed							5. No unapproved living or sleeping quarters		
	22. was	tewater property disposed					47. Signs posted; Permit & inspection report available		
(In)		odents, insects, birds, animals				-			
						47. Signs posted; Pe 48. Plan Review Re			
						-			
No PHF []	23. No 1	odents, insects, birds, animals		• F		48. Plan Review Re	quired		
No PHF [] Food	23. No 1	Location		°F	7 1	48. Plan Review Re	quired Location		
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