

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: SAKURA HUT JAPANESE SUSHI HUT		Inspection Date: 2/13/24	
Address: 245 E. WALKER ST., ORLAND, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: LUIS SAAVEDRA	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: NOT VERIFIED		Certificate Expiration Date: <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		
In											
In				X	X			24. Person in charge present and performs duties			
In								25. Personal cleanliness and hair restraints			
In	N/O							26. Approved thawing methods used			
In	N/O							27. Food separated and protected			
In	N/O							28. Washing fruits and vegetables			
In							X	29. Toxic substances properly identified, stored and used			
In	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled			
In	N/A							33. Nonfood contact surfaces clean			
In	N/A	N/O						34. Warewashing facilities maintained, test strips			
In	N/A	N/O						35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O						36. Equipment, utensils and linens, storage and use			
In	N/A	N/O						37. Vending Machines			
In								38. Adequate ventilation and lighting			
In	N/A	N/O					X	39. Thermometers provided and accurate			
In								40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention			X
In	N/A	N/O						42. Garbage properly disposed; facilities maintained			
In	N/A	N/O		X	X			43. Toilet facilities supplied, properly constructed, clean			
In	N/A							44. Premises clean, vermin proof; personal items separate			
In								45. Floors, walls and ceilings maintained and clean			
In								46. No unapproved living or sleeping quarters			
In								47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
39	RAW FISH	UNDER COUNTER EVEREST			
40	FISH FILET	TRUE FRIDGE			
61	WHITE RICE	RICE COOKER <u>OK</u> (ACIDIFIED THROUGH PROCESS)			

Comments:

****CRITICAL VIOLATIONS****

① OBTAIN ALL FOOD SAFETY CERTS AND KEEP ON PREMISES FOR INSPECTION. FACILITY STILL LACKED EVIDENCE FOR SAFETY CERTS.

② FACILITY WAS STILL LACKING CONSUMER ADVISORY FOR SERVING RAW FOOD. (SEE PREVIOUS REPORT FOR REQUIREMENTS)

Received By: REHS: →

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

OTHER VIOLATIONS

6) THE HANDWASH SINK SHALL BE PROPERLY SUPPLIED WITH SOAP & HAND TOWELS AT ALL TIMES. THE SINK LACKED HAND TOWELS.

14) ALL WAREWASHING SHALL BE DONE USING THE APPROVED METHOD OF WASH/RINSE/SANITIZE ~ OBSERVED EMPLOYEES WASHING UTENSILS USING ONLY SOAP + WATER.

41) ALL INDIRECT PLUMBING AT PREP & WAREWASHING SINKS SHALL HAVE A 1-INCH AIR GAP ABOVE FLOOD RIM OF FLOOR DRAIN.

41) PROVIDE A BACKFLOW PREVENTION DEVICE ON THE MOP SINK.

A RE-INSPECTION FEE WILL APPLY FOR UNCORRECTED PREVIOUS VIOLATIONS. CORRECT TO AVOID ANY FUTURE FEES AND/OR OTHER PUNITIVE ACTIONS.

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