

# 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>Orland Livestock Commission Yard</u>		Inspection Date: <u>3/3/22</u>	
Address: <u>Highway 99W (R225), Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Marie E. Ed Lacque</u>	Phone No.: <u>865-4327</u>	Inspection Time: <u>11:30 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>-None Current-</u>		Certificate Expiration Date: <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 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	1. Demonstration of knowledge		X			24. Person in charge present and performs duties					
In	2. Communicable disease restrictions					25. Personal cleanliness and hair restraints					
In	N/O 3. Discharge of eyes, nose, mouth					26. 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 and vegetables					
In	6. Handwashing facilities available					29. Toxic substances properly identified, stored and used					
In	N/A N/O 7. Proper hot and cold food holding temps		X			30. Food storage, 31. Self service, 32. Labeled					
In	N/A 8. Time as a public health control, records					33. Nonfood contact surfaces clean					
In	N/A N/O 9. Proper cooling methods					34. Warewashing facilities maintained, test strips					
In	N/A N/O 10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair					
In	N/A N/O 11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		X			
In	N/A N/O 12. Returned and reservice of food					37. Vending Machines					
In	13. Food safe and unadulterated					38. Adequate ventilation and lighting					
In	N/A N/O 14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate					
In	15. Food from approved source					40. Wiping cloths properly used and stored					
In	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		X			
In	N/A N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained					
In	N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean					
In	N/A 20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate					
In	21. Hot & cold water. Temp: <u>130</u> °F					45. Floors, walls and ceilings maintained and clean					
In	22. Wastewater properly disposed					46. No unapproved living or sleeping quarters					
In	23. No rodents, insects, birds, animals		X			47. Signs posted; Permit & inspection report available					
						48. Plan Review Required					

No PHF [ ]					
°F	Food	Location	°F	Food	Location
44	Hard Boiled Egg	1-Door cooler (OK)	36	Eggs	Refrigerator/Freezer
44	Cut Tomato	Prep cooler			

**Comments:**

1) Provide a food safety manager & all required food handler cards.

2) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured cut tomatoes on top of prep cooler at 44°F.

3) Eliminate the 3+ flies from facility.

4) Remove non-commercial refrigerator & crock-pot from premises.

5) Secure CO<sub>2</sub> canisters to a solid surface.

6) Repair leak at 3-compartment sink.

Received By: <u>[Signature]</u>	REHS: <u>John H Wells</u>
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