FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

		Phone (:	530) 934	-6102	FAX (53	30) 934-6103	- 1 ago 1 oi		
Name of Facility/ DBA:							Inspection Date:		
ORIAND SCHOOLS WAREHOUSE Address: 1320 SIXTH ST., ORIAND, CA 95963 Owner/Permitee: Phone No.:							4/19/23		
Address:							Rein pection Date (on or after):		
1320 SIXTH ST. ORLAND CA 95963							(Reinspections are subject to fees)		
Owner/Permitee:		1	P	hone No.	4		Inspection Time: Permit Ex		
DO AND	11651	TIES SCHOOL					9:30		
Certified Food Handle	er.	FIED 3 CHOOL		_			Certificate Expiration Date:		
- NOTI	260	LIRED STORAGE	OF	Jul			(Certificate expires five years after it is iss		
Service: Rou	itine Inspec	tion			nstructio	on/Pre-opening	Other:	ueu)	
		IL FOOD CODE ("CalCode), Beginning with							
In = In complia		A = Not Applicable N/O = Not Obse			/ajor vio	olation Out = Item:	s not in compliance COS = Correcte		
Tin)		ritical Risk Factors for Disease onstration of knowledge	Maj	Out	COS	24 Person in charge	e present and performs duties	Out	COS
110	Communicable disease restrictions						ness and hair restraints		
(h) N/O	3. Discharge of eyes, nose, mouth					26. Approved thawi			
N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated			
In N/O	N/O 5. Hands clean & properly washed, glove use 6. Handwashing facilities available					28. Washing fruits a	and vegetables es properly identified, stored and used		
N/O		7. Proper hot and cold food holding temps					1. Self service, 32. Labeled		
In (N/A)	8. Time as a public health control, records					33. Nonfood contac	t surfaces clean		
In N/O	9. Proper cooling methods						ncilities maintained, test strips		
In N/A N/O		er cooking time and temps ating temperature for hot holding			-		nsils, approved, clean good repair	-	
In N/O N/O		med and reservice of food	-	1		37. Vending Machin	nsils and linens, storage and use		
		safe and unadulterated				38. Adequate ventil			
In N/A N/O		contact surfaces clean and sanitized				39. Thermometers p	provided and accurate		
In (N/A) N/O	15. Food from approved source						oths properly used and stored		
In (N/A) N/O In (N/A) N/O		stock tags, 17. Gulf Oyster regs pliance with HACCP plan			-		er backflow prevention ly disposed; facilities maintained	1	
In N/A N/O 19. Advisory for raw/undercooked food							ilities supplied, properly constructed, clean		
In N/A		th care/ School prohibited food					vermin proof; personal items separate		
In 21, Hot & cold water. Temp: \70 °F				1			and ceilings maintained and clean		
(In)	22. Wastewater properly disposed 23. No rodents, insects, birds, animals						ved living or sleeping quarters d; Permit & inspection report available		-
23. No rodents, insects, birds, animais						48. Plan Review Required			

No PHF [A]									
°F Foo	d	Location		۰F		Food	Location	Location	
Comments:							-		
			-		92		1 0 = 1		
- NO VI	OUA	MONS AT THE	2	17-12	- 0	HE	INGTECTION.		
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