

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: FAIRVIEW SCHOOL		Inspection Date: 5/10/23	
Address: 1308 FAIRVIEW ST., ORLAND, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: ORLAND UNIFIED	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: MARIA HERNANDEZ		Certificate Expiration Date: 11/19/24 <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			
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				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		
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: 120+ °F					45. Floors, walls and ceilings maintained and clean		X
In	22. Wastewater properly disposed					46. No unapproved living or sleeping quarters		
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
32	MELON	WALK-IN FRIDGE			
148	BURRITOS	METRO WARMING CABINET			
35	MILK	MILK FRIDGE			

Comments:

-NO CRITICAL VIOLATIONS

CORRECT THE FOLLOWING:

① OBTAIN THE CERTIFIED FOOD HANDLER CERT.

④ REPAIR THE THE BACKFLOW PREVENTION VALVE ON TOP OF THE MECHANICAL DISHWASHER.

⑤ REPAIR WALL/GOING BEHIND THE HANDWASH SINK AREA.

Received By: **Beth Brewster** REHS: **Andrew Petyo**