## FOOD FACILITY INSPECTION REPORT

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

Page 1 of 2

			Phone (	530) 934	-6102	FAX (53	30) 934-6103				
Name of Facility/ DBA:								Inspection Date:			
Orland Meat Processors							5/6/22				
Address:								Reinspection Date (on or after):			
308 10 Walker St AMand				1 0	1 14 95963			(Reinspections are subject to fees)			
Owner/Permitee:					Phone No.:			Inspection Time: Permit Exp. Date:			
Manusco Isejarano								10:30pm			
Certified Food Handler:											
- More morent -						(Certificate expires five years after it is issued)					
)	Service:   Routine Inspection  Reinspection  Complaint  Construction/Pre-opening  Other:  Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)										
Applica	ible Law CALIFO	KIVIA KETA	ALL FOOD CODE ( Calcode), Beginning wit	n section 1	13700, C	ануотна	Health and Safety Code (	See reverse side of sheet for summary)			
	In = In compliar	ice N	'A = Not Applicable N/O = Not Obse	erved	Maj = N	/ajor vic	olation Out = Items	not in compliance COS = Corrected	l On Site	:	
-			ritical Risk Factors for Disease	Maj	Out	COS			Out	COS	
In In			onstration of knowledge municable disease restrictions	X		X		present and performs duties ness and hair restraints			
In	N/O		harge of eyes, nose, mouth				26. Approved thawi				
In	N/O		ng, tasting, drinking, tobacco use				27. Food separated a				
In	N/O	5. Hand	is clean & properly washed, glove use				28. Washing fruits a	nd vegetables			
In	27/4 27/0		fwashing facilities available		X			29. Toxic substances properly identified, stored and used			
	N/A N/O		er hot and cold food holding temps			_	30. Food storage, 31. Self service, 32. Labeled 33. Nonfood contact surfaces clean				
	N/A N/O		B. Time as a public health control, records D. Proper cooling methods					Varewashing facilities maintained, test strips			
-	N/A N/O		per cooking time and temps				35. Equipment, uten	sils, approved, clean good repair	X		
	In N/A N/O 11. Re		heating temperature for hot holding				36. Equipment, uten	pment, utensils and linens, storage and use			
-	N/A N/O 12. Returned and reservice of food						37. Vending Machin				
In )	N/A N/O		d safe and unadulterated	-			38. Adequate ventila	rovided and accurate			
In			14. Food contact surfaces clean and sanitized 15. Food from approved source					roperly used and stored			
	N/A) N/O		1 stock tags, 17. Gulf Oyster regs					r backflow prevention			
	N/A) N/O	18. Con	pliance with HACCP plan					y 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 21. Hot & cold water. Temp: 127°F			V		44. Premises clean, vermin proof; personal items separate				
In In		22. Wastewater properly disposed			-	_	45. Floors, walls and ceilings maintained and clean 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			
39	REEC		out for Prop								
	0			-	+	-					
40	40 Pig		Front Walk-in Co.	pler	-						
CATCAS		>>			+-	-					
					-	-					
Comments: Violation											
	with a violation										
Pon	Provide a food safety manager fartacultur lompliance date > 7/5/22.										
Other Violations											
DA	her I	hol	ations								
04	her i		N. Committee of the com		î			7			
D4	her i		ations wels at restroo	m	ha	du	bash sin	k.			
Pr	her i ourde ourde	tou	N. Committee of the com		1		bash sin	k.			
	T	tou	wels at restroom	mpa	art	mer	1 1/4	t. Drain Capler	-tn		
	T	tou	wels at restroom	ole	art	mer Do	bucke.	t. Drain Cooler	10		
) Ce	ease di	tou not ain	wels at restroom	ole	art	mer	bucke.	t. Drain Cooler icle. H. Wells	to		

## OFFICIAL INSPECTION REPORT

## **Continuation Sheet**

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225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page \_\_\_\_\_\_ of \_\_\_\_\_

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Address	5/6/22
Name of Facility / DBA:  DMand Meat Processors  Address:  308 W. Walker St. Adad, CA 95963  Owner/Permitee:	
Francisco Bejarano	
Comments:	
Remove the extensive ice accumulation of walkin freezer. Repair as needed provide Self-closing devices an restroc	in side room
at walkin freezer. Repair as needed	A
Provide Self-closing devices on restroc	om doors.
Received By: US Mail - REHS: Dhy	H. Wells