

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>Bull & Emily Donuts</u>		Inspection Date: <u>6/1/23</u>	
Address: <u>55 E WALKER ST., ORLAND</u>		Reinspection Date (on or after): <u>9/1/23</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>KAO LIM</u>	Phone No.: <u>865-4324</u>	Inspection Time: <u>9:00</u>	Permit Exp. Date:
Certified Food Handler: <u>KELLY LEANA</u>		Certificate Expiration Date: <u>6/29/26</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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		X			27. Food separated and protected	X
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	X
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 reserve 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	
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	X
In					21. Hot & cold water. Temp: <u>110</u> °F	X	X			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
	38 EGGS	SINGLE DOOR TRUE FRIDGE			

Comments: **CRITICAL VIOLATION**

(21) PROVIDE HOT WATER OF AT LEAST 120°F AT THE 3-COMPARTMENT SINK. THIS IS A REPEAT VIOLATION AND WILL NEED TO BE CORRECTED TO AVOID CLOSURE/FEEES.

OTHER VIOLATIONS

(1) ALL EMPLOYEES MUST HAVE UP TO DATE/CURRENT FOOD SAFETY (HANDLER) CARDS. ALL DISPLAYED CARDS

Received By: Emily Yin REHS: ANDREW TAYO

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

- ① HAVE EXPIRED.
- ④ ALL BEVERAGES IN FOOD PREP AREAS MUST HAVE A LID TO PREVENT CROSS CONTAMINATION OF FOOD + SURFACES.
- ②7 STORE ALL RAW P.H.F.'s BELOW OR AWAY FROM ANY READY TO EAT FOOD. NO OBSERVED EGGS ABOVE BAGELS.
- ③5 REPLACE NON-COMMERCIAL APPLIANCES WITH COMMERCIAL GRADE, N.S.F. APPROVED MODELS. (WHITE MICROWAVE)
- ③6 RE-POSITION THE FRYER SO THAT IT IS DIRECTLY WITH 6 INCH OVERHANG ON BOTH SIDES, UNDER THE EXHAUST HOOD.
- ④4 KEEP ALL PERSONAL FOOD + DRINK IN A DESIGNATED AREA, SEPERATE ~~FOOD~~ FROM FOOD SERVED TO THE PUBLIC. 2 OBSERVED ^{PERSONAL} FOOD SCATTERED AROUND KITCHEN.
- ④5 CLEAN/SANITIZE/DE-GREASE THE WALLS, FLOORS & CEILING'S IN THE KITCHEN AREA.

Received By: Emily Lim	REHS: Andrew Perry
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