

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <i>Wendy's</i>		Inspection Date: <i>7/19/22</i>	
Address: <i>4444 Commerce Lane, Orland, CA 95563</i>		Reinspection Date (on or after): <i>7/26/22</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Pilot Flying J</i>	Phone No.:	Inspection Time: <i>3:10 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Rachel Thorton, et al.</i>		Certificate Expiration Date: <i>2/19/24</i> <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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In									28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X	X	X	30. Food storage, 31. Self service, 32. Labeled		
In	N/A					X		X	33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In	N/A								45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
145	Chili	Main Front Chili Warmer	41	Raw Hamburgers	Cold storage by Grill J.
140	Chili	DriveThru Chili Warmer	42	Beef	Walk-in cooler
75	Hamburger	Chili Meat Warmer			

Comments:

1) Critical Violation

8) Correctly use time as a public health control. Observed ~~Bacon~~ Bacon 3 hours past time mark expiration (4 hours).

Other Violations

2) Provide towels at handwash sink. Immediately abated.

2) Provide hot water at 120°F. Measured 114°F.

2) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured hamburger at 75°F. Discarded 3 lbs.

Received By: *[Signature]* REHS: *John H. Wells*