

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Orland Meat Processors</u>		Inspection Date: <u>7/31/19</u>	
Address: <u>308 W. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Francisco Bejarano</u>	Phone No.: <u>865-7383</u>	Inspection Time: <u>11:00am</u>	Permit Exp. Date:
Certified Food Handler: <u>Tia Michelle Hanks</u>		Certificate Expiration Date: <u>8/15/20</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</u> ("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		1. Demonstration of knowledge				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	7. Proper hot and cold food holding temps		X		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	9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair			
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
In	N/A	12. Returned and reservice of food				37. Vending Machines			
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		X	
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		X	
In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <u>124</u> °F		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
44	carcass (sheep?)	Cooling ~ 2 hrs in back walk-in	37	Beef carcass	Front walk-in
42	Ribs	Middle walk-in	47	Hot links	Retail display cooler

Comments:

1) Cold hold potentially hazardous foods at/below 41°F. Measured hot links in retail display cooler at 47°F.

2) Provide hot water at 3-compartment sink

3) Provide light shield for UV fluorescent in front walk-in.

4) Reattach self closing device at "ladies" restroom door.

5) Repair chipping paint behind 2-compartment sink

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