FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of

			Thone (230) 234	-6102 F	'AX (330)	934-0103			
Name	of Facility/ DB	A:	2 1					Inspection Date:		
Orland Stop & Shop Address: 10 Walker St Orland CA 95963						5/13/21				
Addr	ess:			1				Reinspection Date (on or after):		
Inn	Wall	or 2	+ Arland (A	95	96	3	(Reinspections are subject to fees Pectra		
Owne	er/Permitee:		70, 101161	P	hone No.:			Inspection Time: Permit Ex		
1	151	(1 1	V		-6-	1-1/11	A CONTRACTOR OF THE CONTRACTOR	p. Date.	
SV	Khwir	des	Singh		30)8	65-	2171	10:20am		
Certin	fied Food Handle	(7		- 6			Certificate Expiration Date:		
,	Packe		+00d-					(Certificate expires five years after it is issu	ied)	
Servi		tine Inspec		-				Other:		
Applic	able Law CALIFO	RNIA RETA	IL FOOD CODE ("CalCode), Beginning wit	h section .	113700, Ca	difornia He	ealth and Safety Code (See reverse side of sheet for summary)		
	In = In complia	ice N/	A = Not Applicable $N/O = Not Obs$	erved	Mai = M	ajor violat	tion Out = Item	s not in compliance COS = Corrected	l On Site	
			ritical Risk Factors for Disease	Maj	Out	cos			Out CO:	
In			onstration of knowledge					e present and performs duties		
ID	2210		municable disease restrictions					ness and hair restraints		
In)	N/O 3. Discharge of eyes, nose, mouth N/O 4. Eating, tasting, drinking, tobacco use					Approved thawing methods used Food separated and protected				
in	N/O		s clean & properly washed, glove use				28. Washing fruits a			
In	11/0		washing facilities available					es properly identified, stored and used		
(In)	N/A N/O	7. Prope	er hot and cold food holding temps					1. Self service, 32. Labeled	X	
In	N/A)		as a public health control, records				Nonfood contac		1	
In	N/A N/O		er cooling methods	-				acilities maintained, test strips		
In	N/A N/O		er cooking time and temps eating temperature for hot holding	-				nsils, approved, clean good repair		
In			eturned and reservice of food				36. Equipment, utensils and linens, storage and use 37. Vending Machines			
In 13. Food saf			I safe and unadulterated				88. Adequate ventilation and lighting			
In	Common Co						39. Thermometers provided and accurate			
In			from approved source	-				roperly used and stored		
In	N/A) N/O		l stock tags, 17. Gulf Oyster regs					er backflow prevention	X	
In In	N/A) N/O		pliance with HACCP plan isory for raw/undercooked food	-				ly disposed; facilities maintained supplied, properly constructed, clean		
In	N/A)		th care/ School prohibited food					vermin proof; personal items separate	-	
ROD.			& cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1	X			d ceilings maintained and clean		
In		22. Wastewater properly disposed				4	46. No unapproved living or sleeping quarters			
(1)		23. No rodents, insects, birds, animals			47. Signs posted; P					
(In)		23. No r	odents, insects, birds, animals	-	-					
		23. No r	odents, insects, birds, animals				48. Plan Review Re			
	PHF []	23. No r	odents, insects, birds, animals							
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