

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: Andy's Butcher Block		Inspection Date: 8/22/23	
Address: 15 WALKER ST. ORLANDO, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SONDRA GALVAN	Phone No.: 865-2211	Inspection Time: 10:30	Permit Exp. Date:
Certified Food Handler: SONDRA GALVAN		Certificate Expiration Date: EXPIRED <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 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			
In							X		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	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								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									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
35	BEEF	WALK-IN FRIDGE	126	BBQ BEEF	RE-HEATING FOOD IN RE-THERMALIZER
36	SUB PRIMAL BEEF	BACK WALK-IN FRIDGE	36	GUACAMOLE	BELOW P. COOLER
36	PORK CHOPS	DISPLAY FRIDGE	35	SHORT RIBS	3-DOOR DISPLAY CHEF'S TOYS
37	MACARONI SALAD	DISPLAY FRIDGE			

Comments:

★ FOOD FACILITY IS CLEAN & WELL MAINTAINED
CORRECT THE FOLLOWING

① OBTAIN THE CERTIFIED FOOD MANAGER SAFETY CERT AS SOON AS POSSIBLE. COMPLIANCE DATE ⇒ 10/22/23.

④ CLEAN & SANITIZE THE WALK-IN FLOORS, THEY ARE A LITTLE DIRTY.

Received By:

Sandra Galvan

REHS:

Andrew Perry