FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of _____

Name of Facility/ DBA: Inspection Date:										
OPLAND MEAT PROCESSORS							9 7/23			
Address:							Reinspection Date (on or after):			
308	W.	WALKER ST.	02	-LA	QL.	CA 95963	(Reinspections are subject to fees)	Poet	701	1
Owner/Permitee:				hone No.	.:		Inspection Time: Permit Exp. Date:			
FRANCISCO BEJARANO							(0:00			
Certified Food Handler:							Certificate Expiration Date:			
FRANCISCO BEJAMANO							(Certificate expires five Tears after it is issued)			
	outine Inspe	ection Reinspection Com	plaint	□ Co	nstructio	on/Pre-opening	Other:	unter 10 10 1000	.04)	
Applicable Law CALI	FORNIA RET.	AIL FOOD CODE ("CalCode), Beginning with	h section .	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for sum	mary)		
In = In come	lionoa N	/A = Not Applicable N/O = Not Obse	omiod	Maj = N	Anior vic	olation Out - Itama	not in compliance COS	= Corrected	l On Site	,
III — III COM	In = In compliance N/A = Not Applicable N/O = Not Obse Critical Risk Factors for Disease		Maj	Out	COS	Janon Out – Items	and the first first in compliance coo correcte			COS
Tio .	Demonstration of knowledge					24. Person in charge present and performs duties				
In N/C	2. Communicable disease restrictions N/O 3. Discharge of eyes, nose, mouth						ness and hair restraints			
N/C N/C		charge of eyes, nose, mouth ng, tasting, drinking, tobacco use	-	-		26. Approved thawing methods used 27. Food separated and protected				-
N/C	_	ds clean & properly washed, glove use				28. Washing fruits and vegetables				
		dwashing facilities available				29. Toxic substances properly identified, stored and used		and used		
						30. Food storage 31. Self service, 32. Labeled			×	
In N/A							3. Nonfood contact surfaces clean			
			-	-			. Warewashing facilities maintained, test strips			
In N/A N/C	_	per cooking time and temps leating temperature for hot holding				35. Equipment, utensils, approved, clean good repair 36. Equipment, utensils and linens, storage and use				
						37. Vending Machir				
6	13. Food safe and unadulterated						38. Adequate ventilation and lighting			
M N/A N/O) 14. Foo	d contact surfaces clean and sanitized				39. Thermometers p	eters provided and accurate			
	15. Food from approved source					40. Wiping cloths properly used and stored				
	N/O 16. Shell stock tags, 17. Gulf Oyster regs			-			41. Plumbing, proper backflow prevention			
	N/A N/O 18. Compliance with HACCP plan		-	-		Garbage properly disposed; facilities maintained Toilet facilities supplied, properly constructed, clean				_
In N/A	N/O 19. Advisory for raw/undercooked food 20. Health care/ School prohibited food			1			44. Premises clean, vermin proof; personal items separate			
In	21. Hot & cold water. Temp: \\ \text{20} \text{°F}		×	X			45. Floors, walls and ceilings maintained and clean			
In	22. Wastewater properly disposed			1			living or sleeping quarters		X	
In	n 23. No rodents, insects, birds, animals			×		47. Signs posted; Permit & inspection report available				
						48. Plan Review Required				
No PHF []										
	od	Location		°F		Food	Loca	ntion		
				+-						
41 BACK	>N	FRONT DISPLAY								
BEE	a BEEF FRONT WALK- IN									
		Covier	_ A	-						
40 DEERLEUK BACK WACK-IN										
40 CARCASS COOLER				-	-					
				1						
C										
Comments:	*	* CRITICAL VIO	LAT	70~	* X	1				
(21) PRO		HOT WATER			-		20°F TO	THE	=	
		DUPARTMENT S								
(real	J-C						COMMISSION			
		OTHER VIC								
23 KEE	PT	HE FREE OF A	tee	F	EST	S, UERA	MUN INSE	CTS	EC	-
AT ALL	TIM	ES NOBSERVE	0	26	UE	RAL FI	LIES INST	DE 7	BLD	۷
30 PROU	LDIZ	A WORKING	40	itt	- 11	IS IDE T	HE UN-4	SED	W	ALK.
Received By	XX	Balla	>	l I	REHS	· Asa	in Pag	NO.	-	7
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA:

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Inspection Date:

ORIAND MEAT PROCESSORS 97723
Address:
Owner/Permitee:
Owner/reminee.
Comments:
Comments: OTHER VIOLATIONS (CONT.)
38 IN COOLER IF FOOD LITENETES WILL BE STONED
HERE.
30) STONE ALL FOOD AT LEAST 6 INCHES OFF OF THE
FLOOR NOBSERVED BOXES OF MEAT ON THE WALK-
FREEZER FLOOR
45) CLEAN & SANTTEE THE WALLS, FLOORS & CEILING
IN THE BACK MEAT PROCESSING POOM.
THE STREET FROM STORY
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Received By: REHS: REHS:
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