

**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: <i>Salvagno's Coffee House &amp; Eatery</i>		Inspection Date: <i>11/17/16</i>	
Address: <i>730 5th St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>TERRIE BANT</i>	Phone No.: <i>865-4717</i>	Inspection Time: <i>4:00 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>TERRIE BANT</i>		Certificate Expiration Date: <i>12/5/18</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</i> (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			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	N/O	7.	Proper hot and cold food holding temps									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	N/O	9.	Proper cooling methods									34.	Warewashing facilities maintained, test strips						
In	N/A	N/O	10.	Proper cooking time and temps									35.	Equipment, utensils, approved, clean good repair						
In	N/A	N/O	11.	Reheating temperature for hot holding									36.	Equipment, utensils and linens, storage and use						
In	N/A	N/O	12.	Returned and reservice of food									37.	Vending Machines						
In			13.	Food safe and unadulterated									38.	Adequate ventilation and lighting						
In	N/A	N/O	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	N/O	16.	Shell stock tags, 17. Gulf Oyster regs									41.	Plumbing, proper backflow prevention						
In	N/A	N/O	18.	Compliance with HACCP plan									42.	Garbage properly disposed; facilities maintained						
In	N/A	N/O	19.	Advisory for raw/undercooked food									43.	Toilet facilities supplied, properly constructed, clean						
In	N/A		20.	Health care/ School prohibited food									44.	Premises clean, vermin proof; personal items separate						
In			21.	Hot & cold water. Temp: <i>117</i> °F							X		45.	Floors, walls and ceilings maintained and clean						
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
30	<i>Chicken Salami</i>	<i>Top of PMP Coolers</i>			
42	<i>Hard Boiled Egg</i>	<i>1-Door Cooler</i>			
40	<i>Whipped Cream</i>	<i>Coffee prep cooler</i>			

Comments:

2) Provide hot water at 120°F to kitchen. Measured 117°F at prep sink

30) Store flow bin 6" above floor.

35) Remove frayed plastic spatula from premises (immediately abated)

38) Provide light shield for lights in prep sink room.

48) Provide plans for new kitchen/food storage area at North end of facility.

Received By: *Bonnie Hill* REHS: *John H. Wells*