

# 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 Bowl</u>		Inspection Date: <u>11/4/16</u>	
Address: <u>507 Monterey St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Andre E. Louce Carrao</u>	Phone No.: <u>865-4313</u>	Inspection Time: <u>11:55AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Louce Carrao (expired - Employee took test)</u>		Certificate Expiration Date: <u>9/15/16 (expired)</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 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		Out	COS
In									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		X
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	N/A								38. Adequate ventilation and lighting		
In	N/A	N/O					X		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		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In							X		48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
146	corn dog	under-heat lamp			
41	Hamburger Patties	Prep cooler			
41	cheese	Refrigerator/Freezer			

Comments:

13) Provide lids on self-service ~~at~~ catsup cups adjacent to register to protect from consumer contamination

23) Clean the 10+ mouse droppings from cabinet at back of kitchen. Provide pest control as needed.

30) Store all food ~~at~~ 6 inches above floor. Observed onions in a bucket beneath utensil sink.

Received By: Andre Carrao REHS: John H. Wells