

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 Meat Processors</u>		Inspection Date: <u>11/4/15</u>	
Address: <u>308 W. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Thomas Ball</u>	Phone No.: <u>865-7383</u>	Inspection Time: <u>11:20am</u>	Permit Exp. Date:
Certified Food Handler: <u>Tina Michelle Hanks</u>		Certificate Expiration Date: <u>8/5/20</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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site			Maj	Out	COS	Out	COS
In		Critical Risk Factors for Disease					
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	X
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		X		29. Toxic substances properly identified, stored and used	
In	N/A	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled	X
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean	
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
In	N/A	12. Returned and reservice of food				37. Vending Machines	
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting	X
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained	
In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean	X
In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate	
In		21. Hot & cold water. Temp: <u>126</u> °F				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
53	Ground Beef	Just Packed in meat cut room	38	Cow carcass	Front walkin cooler
38	Pig carcass	Back walkin cooler	40	Beef Burgundy	Meat Display cooler
41	Cow carcass	Middle walkin cooler			

Comments:

6) Provide towels at men's restroom handwash sink.

16) Defrost meat using approved methods (under cool running water or in cooler). Observed beef defrosting at room temp.

32) Label packaged foods with ingredients. Lefty's prepared meats lacked ingredients list.

38) Provide light shield for fluorescent light in front walkin.

13) Repair self-closing device on women's restroom door.

Received By: <u>Tom Ball</u>	REHS: <u>John H. Wells</u>
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