

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>Farwood Bar & Grill</u>		Inspection Date: <u>4/14/17</u>	
Address: <u>705 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>4/21/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>James & LeighAnn Beyerly</u>	Phone No.: <u>865-9900</u>	Inspection Time: <u>1:05pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Carmen Flores (+2 others)</u>		Certificate Expiration Date: <u>4/18/20</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A					X			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		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
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	N/A	N/O							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	N/A								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		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
135	Clam Chowder	Cooks' Steam Table	45	Feta cheese	Top of right cooks' prep cooler
41	Bistro steak	Right top cold drawer	38	Chicken Breast	Walk-in Cooler (cooling on tray)
41	Beef Patty	Left top cold drawer	39	Milk	server cooler
135	Garlic in oil	Atop Griddle	141	Tomato Basil Soup	server's 3-Bed hot holding unit
Comments:			39	Garlic in Butter	server's prep cooler
42	Bluecheese	Top of left cooks' prep cooler	62	Garlic in Butter	out for softening & service.

Critical Violation

3) Use time as a public health control (TPHC) for garlic butter left out at room temperature to soften. Garlic butter measured 62°F, so out less than 2 hours in 80°F kitchen.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Name of Facility/ DBA: Farwood Bar & Grill	Inspection Date: 4/14/17
Address: 705 Fifth St, Orland, CA 95963	
Owner/Permitee: James & LeighAnn Buerby	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations

6) Re-insert towels in dispenser at cooks' handwash sink. Towels were stuck & inaccessible.

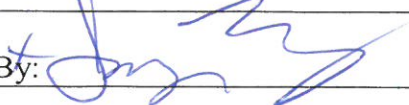
7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured Peta cheese at 45°F at top right cooks' prep cooler.

35a) Replace torn door gasket on cooks' right prep cooler.

35b) Replace missing handle at left faucet of three-compartment sink.

36) Secure CO₂ canister by handwash sink in bar area to a solid surface.

45) Clean floor beneath/behind servers' soda station.

Received By: 	REHS: John H. Wells
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