

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 Arco AM/PM</u>		Inspection Date: <u>7/5/16</u>	
Address: <u>902 Newville Road, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Tom Mektroke</u>	Phone No.: <u>(707) 239-0695</u>	Inspection Time: <u>4:15 PM</u>	Permit Exp. Date:
Certified Food Handler: <u>Kulwar Mektroke</u>	Certificate Expiration Date: <u>10/31/16</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")</u> , Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

In	N/A	N/O	Maj	Out	COS	Out	COS
In							
In							
In	N/O						
In	N/O						
In	N/O						
In							
In	N/A	N/O		X			
In	N/A						
In	N/A	N/O					
In	N/A	N/O					X
In	N/A	N/O					X
In	N/A	N/O					
In							
In	N/A	N/O		X			
In							
In	N/A	N/O					
In	N/A	N/O					
In	N/A	N/O					
In							X
In							
In							
In							
In				X			
In							
In							
In							
In							
In							

No PHF	°F	Food	Location	°F	Food	Location
	39	Corn	under counter cooler in prep area	135	chili	chili/cheese warmer
	144	Chicken Sandwich	in 2-door hot holding unit	147	chicken salad sandwich	open-face sandwich cooler
	49	Sliced Tomato	Condiment cooler (pH = 4.6 → OK)			

Critical Violation

23) Eliminate cockroaches from facility using safe, legal, and effective methods. Observed 2 live nymph cockroaches at handwash sink in food prep/utensil washing area.

34) Eliminate spiders from utensil washing area.

Other Violations

4) Clean mold from baffle in ice machine.

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: Orland Arvo AM/PM	Inspection Date: 7/5/16
Address: 902 Newville Rd, Orland, CA 95963	
Owner/Permitee: But Tony Mehroke	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations (cont'd)

- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Chicken salad sandwiches measured 47°F in open-faced sandwich cooler.
- 35) Adjust open-faced sandwich cooler so it holds food at/below 41°F. Food in cooler measured 47°F; ambient air measured 47°-50°F.
- 36) Remove plywood & provide smooth, cleanable shelves in freezer in backroom.
- 74) Remove mattress from back room.

Received By: <i>A. Hunt</i>	REHS: <i>John H. Wells</i>
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