

**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 Family Moose Center</u>		Inspection Date: <u>1/20/16</u>	
Address: <u>605 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>1/22/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Moose Lodge 1901</u>	Phone No.: <u>865-7444</u>	Inspection Time: <u>3:53 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Melody Kerst + others</u>		Certificate Expiration Date: <u>5/27/18</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									
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					X			29.	Toxic substances properly identified, stored and used							
In	N/A	N/O	7.	Proper hot and cold food holding temps					X			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		X					
In	N/A	N/O	11.	Reheating temperature for hot holding								36.	Equipment, utensils and linens, storage and use		X					
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		X					
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: <u>121</u> °F								45.	Floors, walls and ceilings maintained and clean							
In			22.	Wastewater properly disposed				X				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
42	Sliced Cheese	Refrigerator/Freezer in kitchen			
41	Eggs	2-Door cooler			
43	Ham	Refrigerator/Freezer in back room			

Comments:  
Critical Violation  
 22) Properly dispose of waste water. Observed:  
 a) Leak from 3-compartment sink drain pipe to bucket.  
 b) Leak from base of women's restroom toilet.  
 \* The restroom/toilet leak is a potential closure violation.  
Other Violations  
 5) Provide soap from a dispenser at kitchen handwash station.

Received By: [Signature] REHS: John H. Wells

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**Continuation Sheet**  
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Owner/Permittee: <u>Orland Moose Lodge 1901</u>	
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Comments:

Other Violations (Cont'd)

- 7) Cold hold potentially hazardous foods at/below 41°F. Measured ham at 43°F (ambient temp) in backroom refrigerator/freezer.
- 35) Clean mold from soda gun holsters.
- 36) Remove crockpot with broken handle from premises. Replace with a commercial unit.
- 41a) ~~Replace~~ Repair supply water pipe leak at ice machine.
- 41b) Provide backflow ~~prevent~~ prevention device at mop sink - RT - remove hose

Received By: [Signature]

REHS: John H. Wells