

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
 257 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: Brewal Discount Liquor		Inspection Date: 12/10/13	
Address: 150 B. Walker St, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Baljit Brewal	Phone No.: 865-4373	Inspection Time: 4:30 pm	Permit Exp. Date:
Certified Food Handler: - Prepared Food -		Certificate Expiration Date: <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			
In	N/O	1.	Demonstration of knowledge					24.	Person in charge present and performs duties		Out
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					29.	Toxic substances properly identified, stored and used		X
In	N/A	7.	Proper hot and cold food holding temps					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	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 in good condition, safe, unadulterated					38.	Adequate ventilation and lighting		
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 and vermin proof; personal items separate		
In		21.	Hot & cold water. Temp: 112 °F				X	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; Last inspection report available		

No PHF []

°F	Food	Location	°F	Food	Location
39	Burrito	Walk-in cooler			

Comments:
Correct the following:

- 1) Provide hot water at 120°F to mop sink. Water measured 112°F.
- 2) Store bug spray away from plastic plates/bowls/cutlery.
- 3) Install self-closing device on restroom door.
- 4) Submit plans \$, \$100.00 minor plan check fee for wall construction \$, replacement floor. (Compliance date 12/26/13)

Received By: Eddie Coore	REHS: John H. Wells
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