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: Pony Espresso	Inspection Date: 12/13/13
Address: 245 E. Walker St. Orland, CA 95963	Reinspection Date (on or after): Next Inspection (Reinspections are subject to fees)
Owner/Permitee: Scott & Amy Studybaker — Phone No.: 865-4387	Inspection Time: 12:50pm — Permit Exp. Date:
Certified Food Handler: Amy Studybaker	Certificate Expiration Date: 5/14/18 (Certificate expires five years after it is issued)

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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		Out
In		N/O	1. Demonstration of knowledge		X		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				30. Food storage, 31. Self service, 32. Labeled	
In	N/A	N/O	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	
In	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
In	N/A	N/O	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	N/O	14. Food contact surfaces clean and sanitized		X		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	
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 and vermin proof; personal items separate	
In			21. Hot & cold water. Temp: 122 °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		X		47. Signs posted; Last inspection report available	

No PHF [ ]

°F	Food	Location	°F	Food	Location
38	Milk (open)	Left under counter cooler			
42	Milk (sealed)	Right under counter cooler			
41	Whipcreme	True upright cooler			

Comments: Correct the following:

1) Maintain copies of food handler cards onsite & available for review.
2a) Discontinue storing sanitizer wipes in handwash sink.
2b) Provide towels at restroom handwash sink dispenser.
4) Maintain at least 200ppm of quaternary ammonium sanitizer when sanitizing utensils. Measured ~ 100 ppm.
3) Eliminate the 2+ flies from facility.

Received By: David Corig

REHS: John H. Wells