FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							ws, CA 95988 530) 934-6103		1 of	
Name of Facility/ DBA:					71 0102	17171 (5	7507754-0105	Inspection Date:		
10	Farwood Bar & Gorll							3/23/16		
Add	Address:							Reinspection Date (on or after):		
40	705 FIFTH ST, OMand, CA				75763			(Reinspections are subject to fees)		
Ow	Owner/Permitee:				Phone No.:				mit Exp. Dat	te:
Conflict Earl Harding					865-7700			1=40pm		
Cei	Certified Food Handler:							Certificate Expiration Date:		
Serv	Service: Routine Inspection Reinspection Comp				□ Co	onstructio	on/Pre-opening	☐ (Certificate expires five years after it is issued) ☐ Other:		
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 con						s not in compliance $COS = Co$	rrected On S	ite		
	III III COMPIL	R. S. A.	Critical Risk Factors for Disease	Maj	Out	COS	L Out - Ren	is not in compnance cos – co	Out	COS
In)			monstration of knowledge				24. Person in charg	e present and performs duties		
In	N/O	-	mmunicable disease restrictions charge of eyes, nose, mouth			-	25. Personal cleant 26. Approved thaw	iness and hair restraints		-
In	N/O 4. Eating, tasting, drinking, tobacco use					27. Food separated	separated and protected			
In	N/O		nds clean & properly washed, glove use				28. Washing fruits			
In	N/A N/O		ndwashing facilities available per hot and cold food holding temps	×		×		es properly identified, stored and u 1. Self service, 32. Labeled	sed	+
In	N/A)	8. Tin	ne as a public health control, records				33. Nonfood contac	t surfaces clean		
In	N/A N/O		per cooling methods					acilities maintained, test strips		
In	N/A N/O		pper cooking time and temps heating temperature for hot holding			-		nsils, approved, clean good repair	×	
In	N/A N/O		turned and reservice of food				37. Vending Machi			
In			od safe and unadulterated	1 1 1 1 1			38. Adequate ventil	ation and lighting		
In In	N/A N/O		od contact surfaces clean and sanitized od from approved source					provided and accurate roperly used and stored		-
In	N/A N/O		ell stock tags, 17. Gulf Oyster regs					er backflow prevention	X	1
In	N/A N/O	18. Co	npliance with HACCP plan				42. Garbage proper	y disposed; facilities maintained		
In In	N/A N/O	N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities	facilities supplied, properly constructed, clean		
						11 Promises aleen	vormin proof: paragnal itama agna	eata		
In	IVIA							vermin proof; personal items separ	rate	-
In In	NIA	21. Hot 22. Wa	& cold water. Temp: °F stewater properly disposed				45. Floors, walls and	vermin proof; personal items separ d ceilings maintained and clean living or sleeping quarters	rate	
In		21. Hot 22. Wa	& cold water. Temp: 24 °F				45. Floors, walls and 46. No unapproved 47. Signs posted; Pe	d ceilings maintained and clean living or sleeping quarters rmit & inspection report available	rate	
In In	Winy	21. Hot 22. Wa	& cold water. Temp: °F stewater properly disposed				45. Floors, walls and 46. No unapproved	d ceilings maintained and clean living or sleeping quarters rmit & inspection report available	rate	
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FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility/ DBA:	Inspection Date:
tarwood Bat & Grill	3/23/16
Address: 705 Fifth St. Orland CA 95963	/ /
Owner/Permitee:	
for the James & Leighann Byerly	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	
Comments: Violations	
	Connediately corrected
Remove all itensils that are not smooth &	cleanable from
premesis. Observed:	
a) saft wooden spoon in cooks' utensils !	210 10
B) soft arain wood, with caps & wacks,	use as plates
plates for "special" display of food	
Provide 200 pm of quateranary ammon	ium santizes
is towel bucket. Measured < 100 ppm.	
Provide 1-inch air gap from bottom of p	ipe to top of
float sink where ice machine drains.	
Received By: Charge Flows	A Wells