

**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: <u>Salvagno's Coffee House &amp; Eatery</u>		Inspection Date: <del>4/1/15</del> <u>4/2/15</u>	
Address: <u>730 5th St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>4/5/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>TERRIE BURT</u>	Phone No.: <u>865-4717</u>	Inspection Time: <u>3:45 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>TERRIE BURT</u>		Certificate Expiration Date: <u>12/5/18</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			Out	COS
In			1. Demonstration of knowledge					24. Person in charge present and performs duties			
In			2. Communicable disease restrictions				X	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			
In	N/A	N/O	7. Proper hot and cold food holding temps	X			X	30. Food storage, 31. Self service, 32. Labeled		X	
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	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				X	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			
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>120</u> °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					47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
52	German Salami	Top part of prep cooler	49	Turkey	Bottom part of prep cooler
51	Ham	" "	47	Pastrami	" "
42	Pasteurized Eggs	1-Door cooler	52	CREME CHEESE	" "
32	Milk (ambient)	2-Door undercounter cooler	49	Potato Salad	" "
			55	Hamburger	Bottom of prep cooler - was out by BBR
<b>Comments:</b> * <u>Critical Violation</u> → Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured: a) Top part of prep cooler - German salami at 52°F (disposed of 1/2 lb) & ham at 51°F (disposed of 1/4 lb). b) Bottom part of prep cooler - creme cheese at 52°F (disposed of 1/2 lb), hamburger at 55°F (disposed of 3 lbs), other foods at 47°-49°F.					
Received By: <u>[Signature]</u>			REHS: <u>John H. Wells</u>		

OFFICIAL 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: <u>Salvagno's Coffee House &amp; Eatery</u>	Inspection Date: <u>4/2/15</u>
Address: <u>730 5th St, Orland, CA</u>	
Owner/Permittee: <u>TERRIE BART</u>	

Comments:

Other Violations

- 1) Obtain food handlers card for all employees. 1 employee lacks card (compliance date - 5/2/15)
- 13) Cease storing raw beef above ready-to-eat food (potato salad, etc) in prep cooler.
- 32) Label containers for honey sticks with common name, packages, net weight of contents.
- 35) Remove cracked soft plastic spatula from ~~premises~~ <sup>premises (immediately corrected)</sup>
- 36) Remove non-commercial Black & Decker toaster-oven from premises.
- 38b) Replace ~~lid~~ wood frame lid to reach down freezer with lid that is smooth & cleanable (remove from premises)
- 38c) Remove wooden spoon from premises (immediately corrected)

Received By:

REHS:

John H. Wells