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: Sav Mart	Inspection Date: 4/23/15
Address: 32 E. Walker St, Orland, CA 95963	Reinspection Date (on or after): Next Inspection. (Reinspections are subject to fees)
Owner/Permitee: North State Grocery / Phone No.: 865-2112	Inspection Time: 1:40 pm / Permit Exp. Date:
Certified Food Handler: James Carswell (+ others)	Certificate Expiration Date: 5/13/19 (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	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				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		X		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 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	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: Varies °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; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
130	General Chicken	Deli/Bakery Hot Holding Unit	34	Whole Raw Chicken	Meat/Cheese walk-in at N back room
134	Spaghetti	" "	42	Bean sprouts	9-Door Produce Coolers
135	Fried Chicken	" "	41	Ground Beef	Meat Dept. Display Coolers Open face
141	Rigatoni	" "	41	Beef Round	" "
131	Whole Chicken	Top Part of Deli/Bakery Hot holding unit/heat lamps	40	Ground Pork	" "
130	" "	" "	39	Hot Dogs	Hot dog/Ribs Coffin Case
151	Whole Chicken	Just of Rotisserie	41	Salami	Salami/Bacon Coffin Case
41	Pastrami	Deli/Bakery Prep Coolers	41	Longaniza	18-Door Deli Display Coolers
41	Raw Chicken	2-Door Cooler in Deli/Bakery	40	Ham	" "
41	Chicken Salad	5-Door Display Cooler in Deli/Bakery	41	Ground Beef	3-Door Cooler in Meat Dept Cutting room
40	Milk	Dairy Walk-in	33	Pork Ribs	Meat Dept. Walk-in

Comments:

Received By:

REHS: John H. Wells

OFFICIAL INSPECTION REPORT
Continuation Sheet
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Sav Mor	4/23/15
Address: 32 E. Walker St, Orland, CA 95963	
Owner/Permitee: North State Grocery	

Comments: Correct the following:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured General Chicken at 130°F on hot holding unit and food was not time marked for Time as a Public Health Control.

8a) Properly time mark foods when using time as a public health control (TPHC). 2 of 20 chickens lacked time mark & measured 130°F. Allowed re-heat to 165°F.

8b) Remove foods after 4 hours when using TPHC. Observed 1 whole chicken ~30 minutes past pull time.

13) Protect 3" p.loreallo & jamaica leaves from consumer contamination.

21) Provide hot water of 120°F at 3-compartment sink in Bakery/Deli Dept. Hot water measured 118°F.

41) Repair leak from condensate line leading from walk-in freezer to master condenser.

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