

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>Powermart 76</u>		Inspection Date: <u>4/24/14</u>	
Address: <u>848 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Gray Mathew</u>	Phone No.: <u>865-6824</u>	Inspection Time: <u>4:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None Current/ Not Currently Preparing Food -</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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 (See reverse side of sheet for summary)</u>			

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						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	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			X
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			X
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			
In	N/A	20. Health care/ School prohibited food						44. Premises clean and vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <u>121</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; Last inspection report available			

No PHF []					
°F	Food	Location	°F	Food	Location
	<u>41 Burrito</u>	<u>Burrito cooler</u>			
	<u>43 Milk (ambient)</u>	<u>walk-in cooler</u>			

Comments:

Correct the following!

35) Provide towels from a dispenser at handwash sink. Towels were provided, but not from dispenser.

35) Repair/replace microwave with missing timer dial.

41) Elevate drain pipe from ice machine 1" above rim of mop sink.

41) Make ^{flow} mop sink beneath front handwash station accessible for inspection & cleaning.

41) ~~Cold hold milk in walk-in at below 45°F. OK~~

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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