

# 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: <i>CK Price Intermediate School</i>		Inspection Date: <i>5/19/15</i>	
Address: <i>1212 Main St, Orland, CA 95963</i>		Reinspection Date (on or after): -	
Owner/Permittee: <i>Orland USD</i>		Phone No.:	Inspection Time: <i>11:20 am</i>
Certified Food Handler: <i>Lori Davis (+ 1 other)</i>		Permit Exp. Date:	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:		Certificate Expiration Date: <i>3/5/20</i> (Certificate expires five years after it is issued)	
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											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	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											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: °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

Comments:

*All violations from 5/15/15 are corrected.*

Received By: *Debrae CK* REHS: *John H. Wells*