

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>Buckaroo Bistro & Bargains</i>		Inspection Date: <i>5/22/14</i>	
Address: <i>1006 South St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Vera Adams</i>	Phone No.: <i>865-5119</i>	Inspection Time: <i>3:30pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Vera Adams</i>		Certificate Expiration Date: <i>12/31/15</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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	Out
Critical Risk Factors for Disease						
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	N/O 7. Proper hot and cold food holding temps		X		30. Food storage, 31. Self service, 32. Labeled
In	N/A	N/O 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 in good condition, safe, 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 and vermin proof; personal items separate
In		21. Hot & cold water. Temp: <i>127</i> °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		X		47. Signs posted; Last inspection report available

No PHF []					
°F	Food	Location	°F	Food	Location
46	Bacon	Supp Prep Cooler	159	Chili	Soup Well
37	Milk	Under Counter Cooler	40	Pastrami	Bottom of Prep Cooler
144	Pastrami	Hot Holding Unit	43	Potato Salad	" "

Comments:
Correct the following:

7) Hold potentially hazardous food at/above 135°F or at/below 41°F. Measured:
 a) Bacon at 46°F in supp prep cooler.
 b) Potato salad at 43°F in bottom of prep cooler.

23) Eliminate rodents using safe, legal and effective methods.
 Observed droppings, fur, and gnawings beneath soda boxes.

11) Repair leaking sprayer at 3-compartment sink.

Received By: *Vera Adams* REHS: *John H. Wells*