

**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>The Rusty Wagon</i>		Inspection Date: <i>5/31/13</i>	
Address: <i>420 Walker St, Orland, CA 95963</i>		Reinspection Date (on or after):  (Reinspections are subject to fees)	
Owner/Permittee: <i>Glenn Co Office of Education</i>	Phone No.: <i>989-9132</i>	Inspection Time: <i>12:55 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Christina Jasper</i>		Certificate Expiration Date: <i>5/24/12</i> (Certificate expires five years after it is issued)	
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:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

In	In compliance	N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out	COS = Corrected On Site	Out
		<b>Critical Risk Factors for Disease</b>					
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			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: °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
45	cheese	display cooler - Pasteurized =>	45°F	ok	

Comments:

*Recheck found all violations from 5/22/13 report corrected*

Received By: *Christina Jasper* REHS: *John H. Wells*