

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>Plaza School</u>		Inspection Date: <u>6/3/15</u>	
Address: <u>7322 County Road 24, Oland, CA 95963</u>		Reinspection Date (on or after): <u>Next semester</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Plaza School District</u>	Phone No.: <u>865-1250 x26</u>	Inspection Time: <u>11:25 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Mary Lohse</u>		Certificate Expiration Date: <u>1/3/19</u> <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 <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									
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							<u>see below</u>		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				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				X				
In			21. Hot & cold water. Temp: <u>135</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							X		47. Signs posted; Permit & inspection report available								
												48. Plan Review Required					X			

No PHF []					
°F	Food	Location	°F	Food	Location
47	Hamburger	Just off grill - reheated to 158°F	46	Yogurt Cup	3-Door Cooler
120	Hamburger	Hot held in oven - judge ok by time/temp relationships (see #8 below)	42	Milk	Milk Cooler
-	-				

Comments:
Critical Violation
 2) Revise time as a public health control (TPHC) procedure to match actual practices within facility. Procedure says food will be "cooked and hot held until 11:50 am" but measured hamburgers at 120°F at 11:30 am. Hamburgers judged safe as they were cooked ~ 15 minutes prior to measurement.

Received By: Verbally signed by operator - was serving lunch REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Page 2 of 2

Name of Facility/ DBA: Plaza School	Inspection Date: 6/3/15
Address: 7322 County Road 24, Orland, CA 95963	
Owner/Permitee: Mary Lohse	

Comments:

Other Violations

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured upcut cups at 46°F in 3-Door cooler.

13) Eliminate flies from facility. Observed 1 fly in kitchen & 3+ flies in dining area.

11) Properly drain condensate from new walk-in freezer. Condensate drains to playground asphalt from top of freezer. Plan check is required.

4) Maintain back door to kitchen closed to prevent fly entry.

48) Submit plans for review & proper installation of:
 a) walk-in freezer & b) convection oven.

Observed:

a) Illegally installed walk-in freezer outside facility illegally draining to playground area.

b) Observed convection oven installed only 40% beneath hood. Operator stated installer said it is to specification due to vent being on hood side. Will consult with manufacturer & EH supervision and to determine if unit must be removed and a new hood installed.

Received By: Verbally signed by ep	REHS: John H. Wells
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