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: Orland Meat Processors	Inspection Date: 7/13/15
Address: 308 W. Walker St. Orland CA 95963	Reinspection Date (on or after): Next Inspection (Reinspections are subject to fees)
Owner/Permitee: Thomas Ball — Phone No.: 865-7383	Inspection Time: 3:00pm — Permit Exp. Date:
Certified Food Handler: Francisco Bejarano (expired)	Certificate Expiration Date: 4/1/15 (Certificate expires five years after it is issued)

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ Other:

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		X		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				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	X	
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		X		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	X	
In	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: 128 °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
54	Rib steak	out for cutting & Packaging - OK	41	Bull carcass	Back walk-in
47	Buffalo steak	Retail Display coolers	47	Pig carcass	Middle walk-in
45	Beef Burgundy Tritip	" "		Note: Middle walk-in is for cooling of recently slaughtered meats & carcasses - 47 OK.	
36	Bull carcass	Front Walk-in			

Comments:
1) Obtain food safety manager certification for facility.
7) Cold hold potentially hazardous foods at/below 41°F. Meats in retail display coolers measured 45° - 47°F.
4) Clean dried meat from slicers & groove in cutting table.
5a) Adjust/repair display coolers to hold meat at 41°F or below.
5b) Repair/replace cutting table with grooves in wood.
11a) Indirectly drain 3-compartment sink. 41b) Provide evaporation pan for retail display coolers.

Received By: [signature] REHS: John N. Wells