

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>Dutch Bros Coffee</u>		Inspection Date: <u>8/11/15</u>	
Address: <u>904 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>RJE Enterprises</u>	Phone No.: <u>865-9630</u>	Inspection Time: <u>3:00pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Lisa Long</u>		Certificate Expiration Date: <u>11/10/19</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</u> (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			
<u>In</u>					1. Demonstration of knowledge							24. Person in charge present and performs duties		
<u>In</u>					2. Communicable disease restrictions							25. Personal cleanliness and hair restraints		
<u>In</u>	N/O				3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
<u>In</u>	N/O				4. Eating, tasting, drinking, tobacco use							27. Food separated and protected		
<u>In</u>	N/O				5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables		
<u>In</u>					6. Handwashing facilities available							29. Toxic substances properly identified, stored and used		
<u>In</u>	<u>N/A</u>	N/O			7. Proper hot and cold food holding temps							30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<u>N/A</u>				8. Time as a public health control, records							33. Nonfood contact surfaces clean		
<u>In</u>	<u>N/A</u>	N/O			9. Proper cooling methods							34. Warewashing facilities maintained, test strips		
<u>In</u>	<u>N/A</u>	N/O			10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair		
<u>In</u>	<u>N/A</u>	N/O			11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use		X
<u>In</u>	<u>N/A</u>	N/O			12. Returned and reservice of food							37. Vending Machines		X
<u>In</u>					13. Food safe and unadulterated							38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O			14. Food contact surfaces clean and sanitized		X					39. Thermometers provided and accurate		
<u>In</u>					15. Food from approved source							40. Wiping cloths properly used and stored		X
<u>In</u>	<u>N/A</u>	N/O			16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention		X
<u>In</u>	<u>N/A</u>	N/O			18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	N/O			19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>				20. Health care/ School prohibited food							44. Premises clean, vermin proof, personal items separate		X
<u>In</u>					21. Hot & cold water. Temp: <u>108</u> °F	X			X			45. Floors, walls and ceilings maintained and clean		
<u>In</u>					22. Wastewater properly disposed							46. No unapproved living or sleeping quarters		
<u>In</u>					23. No rodents, insects, birds, animals		X					47. Signs posted; Permit & inspection report available		
												48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
	<u>Vanilla Shake Mix</u>	<u>undercounter cooler</u>			
	<u>Chocolate Mix</u>	<u>walk-in cooler</u>			

Comments:
Critical Violation
 1) Provide Hot water at 120°F at all times. Hot water measured 110°F at handwash sink then 108°F at 3-compartment sink. Hot water returned to 113°F by inspection's end.
Other violations
 3) Cease storing coffee shot pitchers on dirty side of 3-compartment sink.

Received By: <u>Kate Bendeguz</u>	REHS: <u>John H. Wells</u>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Address: <u>904 Newville Rd, Orland, CA 95963</u>	
Owner/Permitee: <u>R/E Enterprises</u>	

Comments:
Other violations (continued)

23) Eliminate flies from premises. Adjust/replace fly curtains as needed to prevent fly entry.

35) Repair/adjust/replace water heater to provide hot water of 120°F at all times. Hot water was inadequate for task of washing utensils. See ~~Note~~ "Note" below.

3) Remove coffee grinder & digital food scale from cabinet in restroom.

40) Store wiping towels in sanitizer (except for 2 allowed with espresso machine) when not in use.

41) Elevate drain hoses from both portable ice bins at least 1" above floor sinks.

44) Store employee personal items away from food & food service containers.

Note regarding hot water

- During ~~plan check~~ ^{construction} pre-opening inspection on 5/25/15, a sprayer not shown on plans was found at 3-compartment sink. The BTU rating for water heater was not sized to accommodate sprayer. After a phone call, operator stated water heater is a ~~to~~ double element heater & thus provides enough water. Inspection today finds the water heater is likely inadequate for facility. Water heater shall be repaired, adjusted, or replaced to provide hot water of 120°F at all times. Contact our office for further details.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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