

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Orland Family Moose Center</u>		Inspection Date: <u>8/12/16</u>	
Address: <u>505 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Moose Lodge 1901</u>	Phone No.: <u>865-7444</u>	Inspection Time: <u>1:10 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Melody Kerst & other</u>		Certificate Expiration Date: <u>5/27/18</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 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			Maj	Out	COS	Out	COS
Critical Risk Factors for Disease							
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		X		29. Toxic substances properly identified, stored and used	
In	N/A	7. Proper hot and cold food holding temps				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	9. Proper cooling methods				34. Warewashing facilities maintained, test strips	
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use	
In	N/A	12. Returned and reservice of food				37. Vending Machines	
In		13. Food safe and unadulterated	X		X	38. Adequate ventilation and lighting	
In	N/A	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	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed, facilities maintained	
In	N/A	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>119</u> °F				45. Floors, walls and ceilings maintained and clean	X
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	

No PHF []					
°F	Food	Location	°F	Food	Location
	39 cheese	Refrigerator/Freezer			
	34 Tri tip	True 2-Door Cooler			

Comments:
Critical Violation
 3) Prevent gnat infestation of liquor bottles. Discarded 250 ml of whiskey & 300 ml of rum that was infested with gnats.

Other Violations
 1) Provide food handler cards for all regular kitchen staff.
 2) Provide handsoaps in kitchen.
 3) Eliminate birds & droppings from area near roll-up door in back room.

Received By: [Signature] REHS: John H. Wells

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Continuation Sheet

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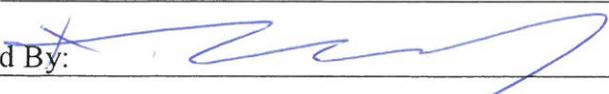
Page 2 of 2

Name of Facility/ DBA: <u>Orland Family Moose Lodge</u>	Inspection Date: <u>8/12/16</u>
Address: <u>Orland Moose Lodge 1901</u>	
Owner/Permitee: <u>605 Fifth St, Orland</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

- 44) Maintain back door to back room closed.
- 45a) Provide roof to liquor room
- 45b) Finish the concrete floor in back room. Observed dust floor section in room.

Received By:



REHS:

John H. Wells