

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>Tobacco Road</u>		Inspection Date: <u>8/12/16</u>	
Address: <u>212 Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Ahmed Ilyan</u>	Phone No.: <u>988-9008</u>	Inspection Time: <u>11:40am</u>	Permit Exp. Date:
Certified Food Handler: <u>- Packaged food -</u>		Certificate Expiration Date: <u>-</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		
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			X			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	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 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			
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			
In		21. Hot & cold water. Temp: <u>115</u> °F			X			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 <input checked="" type="checkbox"/>					
°F	Food	Location	°F	Food	Location

Comments:

2) Provide towels at handwash sink.

21) Provide hot water at 120°F. Measured 115°F.

Received By: Adam Ilyan REHS: John H. Wells