

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: <i>Billy's Emilee's Donuts</i>		Inspection Date: <i>8/19/14</i>	
Address: <i>55 E. Walker St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Rao Lim</i>	Phone No.: <i>865-4324</i>	Inspection Time: <i>11:20am</i>	Permit Exp. Date:
Certified Food Handler: <i>Kelly Lang</i>		Certificate Expiration Date: <i>5/2/15</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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				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: °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

Comments:
Recheck of violations from 8/15/14 report found:
- No evidence of rodents, rodent droppings cleaned, & receipt for pest control over weekend.
- Employee drinks no longer on prep table.
will check cracked bin lids at next inspection.

Received By: *Kelly Lang* REHS: *John H. Wells*

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>Billy's, Emily Donuts</u>	Inspection Date: <u>8/15/14</u>
Address: <u>55 E. Walker St, Orland, CA</u>	
Owner/Permitee: <u>Kao Lim</u>	

Comments:

Other violations

4) Store employee drinks away from food preparation areas or in a cup with a lid.

35) Replace cracked bulk bin lids.

35) Clean the 15+ rat droppings 3' fur from mop sink.

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