

**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>Super Shopper</i>		Inspection Date: <i>8/20/14</i>	
Address: <i>1233 East St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Amanu Inc.</i>	Phone No.: <i>855-2926</i>	Inspection Time: <i>11:20 am</i>	Permit Exp. Date:
Certified Food Handler: <i>- Prepackaged Food -</i>		Certificate Expiration Date: <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		
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	7. Proper hot and cold food holding temps									30. Food storage, 31. Self service, 32. Labeled	X		
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	X		
In	N/A	12. Returned and reservice of food									37. Vending Machines			
In		13. Food safe and unadulterated									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	X		
In	N/A	20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate			
In		21. Hot & cold water Temp: <i>120</i> °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
<i>36</i>	<i>Double Cheeseburger</i>	<i>3-Door Deli/Dairy Cooler</i>			

**Comments:**

*3) Provide soap & towels from dispenser in restrooms*

*2) Clean dust from canned/jarred foods*

*35a) Repair all door door-gaskets to coolers. Observed torn gaskets on 1-Door RockStar cooler, 3-Door Localola cooler, ~~left~~ left walk-in cooler.*

*35b) Clean standing water from floor at left walk-in; repair condensers leak as needed.*

*13a) Install self-closing device on restroom doors. 43b) Provide toilet paper in restroom*

Received By: *ALEX* REHS: *John H. Walls*