

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>La Corona</u>		Inspection Date: <u>8/28/15</u>	
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>9/4/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>11:55am</u>	Permit Exp. Date:
Certified Food Handler: <u>Alejandrina Plascencia (+1 other)</u>		Certificate Expiration Date: <u>1/28/19</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 <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	X		X	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	X	
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>130</u> °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
138	Rice	Steam Table	135	Chicken	cooling in walk-in.
156	Beef	" "	48	Rice	cooling overnight
42	Pork	cooling overnight in prep cooler	46	Rice	in walk-in.
			42	Buns	" "

Comments:

Critical Violation

9) Cool potentially hazardous foods from 135°F to 41°F within 6 hours. Measured rice cooling for 14+ hours in walk-in in 6" deep pan at 48°F. Measure more rice cooling overnight at 46°F in plastic tub. Disposed of ~6 lbs total.

Other Violation

26) Provide/use a scoop with handle for scooping flour.

Received By: <u>Ahwar Gumbo</u>	REHS: <u>John H. Wells</u>
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