

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: Dollar Tree		Inspection Date: 9/24/13	
Address: 1028 South Street, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Dollar Tree, Inc.	Phone No.: (530) 855-2512	Inspection Time: 10:00 am	Permit Exp. Date:
Certified Food Handler: - Prepackaged Food only		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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					
In	N/O	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	N/O	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 in good condition, safe, 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 and vermin proof; personal items separate				
In		21. Hot & cold water. Temp: 120 °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; Last inspection report available				

No PHF []					
°F	Food	Location	°F	Food	Location
40	2-Door Dairy Display Coolers				
48	walk-in cooler	(39°F at sensor)			will cool (as continues to operate)

Comments:
 Facility is cleared to open for business. Obtain a public health permit prior to opening.

Correct the following:

- Move temperature sensor in walk-in cooler to warmest part of unit (i.e. the door).
- Adjust hot/cold water at men's restroom sink so handwash water is between 100°-108°F. Measured 94°F.

Received By: Dean Cole	REHS: John H. Wells
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