

**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>Orland Livestock Commission Yard</i>		Inspection Date: <i>9/4/13</i>	
Address: <i>Highway 99 west Orland CA 95963</i>		Reinspection Date (on or after): _____ <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Marie &amp; Ed Lacque</i>	Phone No.: <i>855-4327</i>	Inspection Time: <i>10:30am</i>	Permit Exp. Date:
Certified Food Handler: <i>Stacie Vieira</i>		Certificate Expiration Date: <i>10/17/16</i> <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 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			
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	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	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			
In	N/A	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	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			
In	N/A	20. Health care/ School prohibited food						44. Premises clean and vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <i>130</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; Last inspection report available			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
	<i>41 Hamburgers</i>	<i>Prep cooler</i>			
	<i>40 Macaroni Salad</i>	<i>1- Hot cooler</i>			
	<i>42 HB Egg</i>	<i>Refrigerator/Prep</i>			

Comments:  
*No violations observed. Good job!*

Received By: *Stacie Vieira* REHS: *John H. Wells*