

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <i>Wendy's</i>		Inspection Date: <i>1/18/19</i>	
Address: <i>4444 Commerce Lane, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Pilot Flying J</i>	Phone No.:	Inspection Time: <i>11:10 AM</i>	Permit Exp. Date:
Certified Food Handler: <i>Jennifer Barker (+4 others)</i>		Certificate Expiration Date: <i>3/15/21</i> <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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored	X	X
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
89	Bacon	Back 5-Bed Warmer <i>(check Microbial Sabas)</i>	42	Bien cheese	Cold Prep Table
180	Chili	Back 2-Bed Warmer	155	Chili	Front 2-Bed Warmer
41	Hamburgers <i>(Raw)</i>	Raw Hamburger Cold Bin	42	Milk	undercounter cooler <i>bu drive thru window</i>
177	Hamburgers	Fresh off of grill	42	cream	1- DRAS Del Field Cooler
Comments:			41	Hamburgers <i>(raw)</i>	walk-in cooler
<p><i>Provide soap at back handwash sink</i></p> <p><i>Maintain 200 ppm of quaternary ammonium sanitizer in towel bucket. Measured 0 ppm. Immediately Abated.</i></p>					
<p><i>Note: Wendy's policy is 6-hour time as a Public Health control for bacon, exceeding normal 4-hour limit. Will contact corporate office for Microbial Challenge verification letter.</i></p>					
Received By: <i>Mark Flay</i>			REHS: <i>John H. Wells</i>		