

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: <u>Orland Livestock Commission Yard</u>		Inspection Date: <u>10/19/17</u>	
Address: <u>Highway 99 West (at CR 25) Orland, CA</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Mare Ed Laegre</u>	Phone No.: <u>865-4327</u>	Inspection Time: <u>11:45 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Marsha Wilson</u>		Certificate Expiration Date: <u>3/29/21</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 checked="" type="checkbox"/> Other: <u>ALOCB Follow-up</u>			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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			X			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			X	X		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						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 reserve 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>131</u> °F	X					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			X			47. Signs posted; Permit & inspection report available
									48. Plan Review Required

No PHF []					
°F	Food	Location	°F	Food	Location
158	Hamburgers	Just off Grill	46	Milk	Refrigerator/Freezer
158	Tot-Tip	Slow cooker	38	Chili	1-Door cooler
42	Sliced tomatoes	Top of Prep cooler			

Comments:
Critical Violation
 2) Provide a potable, drinkable water supply to the facility. Facility tap water tested for 17.2 mg/L of Nitrate, which exceeds state MCL of 10.0 mg/L. Facility is under compliance order # 21-17R-002 issued by SWRCB on 6/20/17 to correct the issue.

Received By: Cathy Miller REHS: John H. Wells

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Continuation Sheet

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Name of Facility/ DBA: Orland Livestock Commission Yard	Inspection/Date: 10/19/17
Address: Hwy 99W, Orland	
Owner/Permitee: Marie & Ed Lacque	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code	

Comments:

Critical Violation

- 2) cont'd) Facility is directed to do the following until a potable water supply is available:
- a) Turn off the soda machine
 - b) Do not use ice from ice machine for human consumption.
 - c) Use bottled water for coffee and any cooking purposes.

Other Violations

- 1) Obtain a food handler card for all employees.
- 7) Hold potentially hazardous foods at above 135°F or at/below 41°F. Measured milk at 45°F in refrigerator/freezer (moved to 1-door cooler)
- 23) Clean the 20+ dry mouse droppings from floor by water heater. Eliminate mice from facility as needed.

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