

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>Hwy 32 Coffee Rush</u>		Inspection Date: <u>10/3/18</u>	
Address: <u>245 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Joseph Anderson</u>	Phone No.: <u>988-3009</u>	Inspection Time: <u>4:20pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Same Current -</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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		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					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 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: °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

Comments:
Recheck of violations from 10/1/18 found:
Towels & soap available at handwash sinks, but towels not in dispenser.
Hot water 114° F. - Food safety certifications missing.
All other violations corrected.

Received By: <u>X Kaiya Lanzarin</u>	REHS: <u>John H. Wells</u>
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