

**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>Orland Arco AM/PM</i>		Inspection Date: <i>11/21/17</i>	
Address: <i>902 Newville Road, Orland, CA 95963</i>		Reinspection Date (on or after): <i>11/27/17</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Tony Mehrooke</i>	Phone No.: <i>(707) 239-0595</i>	Inspection Time: <i>3:10 PM</i>	Permit Exp. Date:
Certified Food Handler: <i>Kamelyit Padda</i>		Certificate Expiration Date: <i>5/22/20</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 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		X				
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	X			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		X				
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: <i>121</i> °F		X		45. Floors, walls and ceilings maintained and clean		X				
In	22. Wastewater properly disposed		X		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
37	Carndog	undercounter cooler	42	Burrito	open face Deli cooler
139	Hot Dog	Hot holding cabinet	42	Turkey sandwich	open face sandwich cooler
136	Nacho cheese	chili/cheese warmer	41	Milk	walk in cooler

Comments:  
Critical Violation  
 13) Eliminate mice using safe, legal, and effective methods.  
 Observe mouse droppings in various locations:  
 - In drawers beneath microwave (3+ droppings)  
 - In cabinet beneath coffee urns (5+ droppings)  
 - In backroom, on shelf by unused freezer (30+ droppings)  
 - Backroom floor in multiple locations.

Received By: *X [Signature]* REHS: *John H. Wells*

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Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: Orland Area AM/PM	Inspection Date: 11/21/17
Address: 902 Newville Rd, Orland, CA	
Owner/Permittee: Taru Mehoske	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	


Comments:

Critical Violation - Mice - continued

- \* Discarded 2 boxes of crackers with mouse droppings on them & 1 gnawed package of candy.
- \* Facility will be closed for 48-hours minimum on Monday 11/27/17 if mice are not abated.

Other violations

- 13) Prevent vermin infestation of food & food containers. crackers & candy containers infested & discarded (see above).
- 13b) Provide tanks for jerky
- 21) Provide warm water of 100°F to 108°F at handwash sink in prep area. Water measured 62°F.
- 22) Repair drain-pipe leak at prep area handwash sink.
- 30) Clean dust from canned foods.
- 41) Repair leak at soda machine
- 45) Clean floors behind soda syrup boxes.

Received By: 	REHS: John H. Wells
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