

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>Wendy's</u>		Inspection Date: <u>12/12/17</u>	
Address: <u>4444 Commerce Lane, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Pilot Flying J</u>	Phone No.:	Inspection Time: <u>11:45 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Jessica Hernandez (+4 others)</u>		Certificate Expiration Date: <u>12/20/21</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("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			Maj	Out	COS	Out	COS
Critical Risk Factors for Disease							
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	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	X
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 safe and 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, vermin proof; personal items separate	
In		21. Hot & cold water. Temp: <u>124</u> °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
170	Chicken	Fresh off of grill	36	Power Med. Salad (cheese)	Cold Drawer in service line
147	Hamburgers	Hot Holding Table	41	Spicy Caesar Salad (cheese)	1-Door upright cooler
42	Sliced Tomato	Cold Prep Line	164	Chili	Single bed warmer by walk-in cooler
144	chili	Single bed warmer on service line	41	Beef Patty	walk-in cooler
Comments:		undercounter cooler by service window			

* This is a combination routine/complaint inspection. No evidence to justify complaint observed.

5) Clean encrusted syrup behind spigots at soda machine by service window.

Received By: X BJA REHS: John H. Wells