

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Policy Rec'd 12/18/18
 accepted as verification
 of compliance. *[Signature]*
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Name of Facility/DBA: <i>Mull Street School</i>		Inspection Date: <i>12/14/18</i>	
Address: <i>102 Second St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>12/18/18</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Orland Unified School District</i>	Phone No.: <i>865-1240 x551</i>	Inspection Time: <i>10:40 AM</i>	Permit Exp. Date:
Certified Food Handler: <i>Valerie Valerie Loran</i>		Certificate Expiration Date: <i>5/4/20</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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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
<u>In</u>	Critical Risk Factors for Disease						
<u>In</u>	1. Demonstration of knowledge						
<u>In</u>	2. Communicable disease restrictions						
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth					
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use					
<u>In</u>	N/O	5. Hands clean & properly washed, glove use					
<u>In</u>	6. Handwashing facilities available						
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps	X		X	
<u>In</u>	N/A		8. Time as a public health control, records				
<u>In</u>	N/A	<u>N/O</u>	9. Proper cooling methods				
<u>In</u>	N/A	<u>N/O</u>	10. Proper cooking time and temps				
<u>In</u>	N/A	<u>N/O</u>	11. Reheating temperature for hot holding				
<u>In</u>	N/A	<u>N/O</u>	12. Returned and reservice of food				
<u>In</u>	13. Food safe and unadulterated						
<u>In</u>	N/A	N/O	14. Food contact surfaces clean and sanitized	X			
<u>In</u>	15. Food from approved source						
<u>In</u>	<u>N/A</u>	N/O	16. Shell stock tags, 17. Gulf Oyster regs				
<u>In</u>	<u>N/A</u>	N/O	18. Compliance with HACCP plan				
<u>In</u>	<u>N/A</u>	N/O	19. Advisory for raw/undercooked food				
<u>In</u>	N/A		20. Health care/ School prohibited food				
<u>In</u>	21. Hot & cold water. Temp: <i>125</i> °F						
<u>In</u>	22. Wastewater properly disposed						
<u>In</u>	23. No rodents, insects, birds, animals						
			24. Person in charge present and performs duties				
			25. Personal cleanliness and hair restraints				
			26. Approved thawing methods used				
			27. Food separated and protected				
			28. Washing fruits and vegetables				
			29. Toxic substances properly identified, stored and used				
			30. Food storage, 31. Self service, 32. Labeled				
			33. Nonfood contact surfaces clean				
			34. Warewashing facilities maintained, test strips				
			35. Equipment, utensils, approved, clean good repair				
			36. Equipment, utensils and linens, storage and use				
			37. Vending Machines				
			38. Adequate ventilation and lighting				
			39. Thermometers provided and accurate				
			40. Wiping cloths properly used and stored				
			41. Plumbing, proper backflow prevention				
			42. Garbage properly disposed; facilities maintained				
			43. Toilet facilities supplied, properly constructed, clean				
			44. Premises clean, vermin proof; personal items separate				
			45. Floors, walls and ceilings maintained and clean				
			46. No unapproved living or sleeping quarters				
			47. Signs posted; Permit & inspection report available				
			48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
110	<i>cheese Burger</i>	<i>Metro warmer #1</i>	40	<i>Milk</i>	<i>Walk-in cooler</i>
108	<i>" "</i>	<i>Metro warmer #2</i>	39	<i>Milk</i>	<i>Milk cooler</i>

Comments:
Critical Violations
 3) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured cheeseburgers at 108°-110°F in both warmers. (See Note on pg 2). Out of temp ~ 30-60 minutes - allowed to heat.
 4) Provide 50 ppm of chlorine sanitizer during sanitize cycle of dishwasher. Measured 0 ppm.

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

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Continuation Sheet

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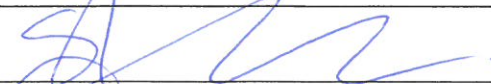
Name of Facility/ DBA: Mill Street School	Inspection Date: 12/14/18
Address: 102 Second St, Orland, CA	
Owner/Permitee: Orland USD	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Note: Holding temperature issues with cheeseburgers were observed both here, and at Fairview School 45 minutes earlier.

Inspector called Orland USD Food Manager (Sapon) to inform him this is likely due to a flaw in food handling procedures as it is unlikely 4 hot holding units at 2 locations are all out of order.

Inspector is requiring the District Food Manager to develop a policy/procedure to prevent a recurrence in future. If this violation occurs again, the REHS will consider discarding/destroying/embargoing the food.

Received By: 	REHS: John H. Wells
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