

FOC 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>Plaza School</u>		Inspection Date: <u>12/18/18</u>	
Address: <u>7322 County Road 24, Orland, CA 95963</u>		Reinspection Date (on or after): <u>12/19/18</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Plaza School District</u>	Phone No.: <u>865-1250 x26</u>	Inspection Time: <u>11:25 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Mary J. Phse</u>		Certificate Expiration Date: <u>1/3/19</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 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								
Critical Risk Factors for Disease			Maj	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	X			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
39	Milk	Milk cooler	27	Eggs	3-Door Cooler
168	Burrito	Just out of oven	36	cheese	2-Door cooler

Comments:

Critical Violation

4) Provide 50 ppm sanitizer during dishwasher sanitize cycle. Measured 0 ppm

Received By: <u>Mary J. Phse</u>	REHS: <u>John H. Wells</u>
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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>Plaza School</u>		Inspection Date: <u>12/9/18</u>	
Address: <u>7322 County Road 24, Orland, CA 95953</u>		Reinspection Date (on or after): (Reinspections are subject to fees)	
Owner/Permitee: <u>Plaza School District</u>	Phone No.: <u>865-1250 x26</u>	Inspection Time: <u>10:40 AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Mary Lohse</u>		Certificate Expiration Date: <u>1/31/19</u> (Certificate expires five years after it is issued)	
Service: <input checked="" 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		
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In			22. Wastewater properly disposed						46. No unapproved living or sleeping quarters		
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									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location

Comments:

Recheck of 12/18/18 violation found dishwasher sanitizer at 50 ppm

Received By: Mary Lohse REHS: John H. Wells