


**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>Farwood Bar &amp; Grill</u>		Inspection Date: <u>12/5/17</u>	
Address: <u>705 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>12/12/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>James E. Leikmann Buerly</u>	Phone No.:	Inspection Time: <u>3:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Garmen Flores (+2 others)</u>		Certificate Expiration Date: <u>4/15/20</u> <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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X		X	30. Food storage, 31. Self service, 32. Labeled	X	
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use	X	X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored	X	
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
43-54	Meatballs	Cooks right prep cooler (top)	136	Pulled Pork	Cooks steam table
47	Feta cheese	" "	140	An Jus	" "
48	Cheddar cheese	Cooks right prep cooler (bottom)	42	Ribs	Cooking overnight in walk-in cooler
49	Blen cheese	Cooks left prep cooler (top)	147	Beef Veggie Soup	3-Red warmer in server station
Comments:		Cooks left prep cooler (bottom)	39	cut Tomato	Prep cooler in server station
126-129	Bistro steak	Cooks steam table	36	Milk	1-Door upright cooler in server station
142	Rice	" "	39	Chicken	Cold Drawer
40	Beef	Cold Drawer			

Received By:  REHS: John H. Wells

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Continuation Sheet

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Name of Facility/ DBA: Farwood Bar & Grill	Inspection Date: 12/5/17
Address: 705 Fifth St, Orland, CA 95963	
Owner/Permittee: James & LeighAnn Buerby	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Critical Violations

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.  
Measured:

a) In Cooks' Right Prep Cooler - Meatballs at 43-54°F / discarded (1 lb), Feta cheese at 47°F, Cheddar cheese at 48°F.

b) In Cooks' Left Prep Cooler - Bleu cheese at 49°F.

c) In Cooks' Steam Table - Bistro steak at 126-129°F / discarded (4 lbs) / Other Violations


30a) Cease storing pickles in walk-in floor.

30b) Either cease storing wine/spirits/food beneath sewer main in basement or - install drip interceptor between line & food items.

36) Remove homemade laddle (made from tin can rivetted to handle) from premises.

40a) Stop wiping towels in sanitizer when not in use.

40b) Maintain 200 ppm of quaternary ammonium in towel sanitizer bucket. Measured 100 ppm.

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