

# 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: <b>Fairview Elementary School</b>		Inspection Date: <b>12/8/17</b>	
Address: <b>1308 Fairview St, Orland, CA 95963</b>		Reinspection Date (on or after):  (Reinspections are subject to fees)	
Owner/Permittee: <b>Orland Unified School District</b>	Phone No.: <b>865-1235 x147</b>	Inspection Time: <b>10:30 AM</b>	Permit Exp. Date:
Certified Food Handler: <b>Bobbie Brewster</b>		Certificate Expiration Date: <b>8/23/19</b> (Certificate expires five years after it is issued)	
Service: <input 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
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			30. Food storage, 31. Self service, 32. Labeled
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
In					37. Vending Machines
In	N/A	N/O			38. Adequate ventilation and lighting
In					39. Thermometers provided and accurate
In	N/A	N/O			40. Wiping cloths properly used and stored
In	N/A	N/O			41. Plumbing, proper backflow prevention
In	N/A	N/O			42. Garbage properly disposed; facilities maintained
In	N/A				43. Toilet facilities supplied, properly constructed, clean
In					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

Comments:

Recheck found all violations from 12/8/17 corrected.

Received By: Bobbie Brewster REHS: John H. Wells