

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 1

Name of Facility/ DBA: <u>Orland High School</u>		Inspection Date: <u>6/1/18</u>	
Address: <u>101 Shasta St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Unified School District</u>	Phone No.: <u>865-1210</u>	Inspection Time: <u>11:25am</u>	Permit Exp. Date:
Certified Food Handler: <u>Sue Lammara</u>		Certificate Expiration Date: <u>5/21/20</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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							X			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	N/A	N/O								37. Vending Machines	
In										38. Adequate ventilation and lighting	
In	N/A	N/O								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	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							X			47. Signs posted; Permit & inspection report available	
In										48. Plan Review Required	

No PHF []					
°F	Food	Location	°F	Food	Location
48	Buttito	Metro warmer	40	Turkey	Walkin
40	Milk	Sideroom cooler	40	Hard bottled Eggs	Salad Bar
40	Milk	Milk cooler			

Comments:

1) Maintain evidence of food safety manager available for review. operator has certification, but not available for review.

3) Clean the 5+ dry mouse droppings behind water heater. Droppings are dry; no evidence of active infestation observed.

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