

**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: <i>Orland Meat Processors</i>		Inspection Date: <i>7/20/18</i>
Address: <i>308 W. Walker St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <i>Francisco Bejarano</i>	Phone No.: <i>865-7383</i>	Inspection Time: <i>9:40am</i>
Certified Food Handler: <i>Tia Michelle Hawks</i>		Permit Exp. Date:
Certificate Expiration Date: <i>8/2/20</i>		<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			
<i>In</i>									24. Person in charge present and performs duties		
<i>In</i>									25. Personal cleanliness and hair restraints		
<i>In</i>	N/O								26. Approved thawing methods used		<i>X</i>
<i>In</i>	N/O								27. Food separated and protected		
<i>In</i>	N/O								28. Washing fruits and vegetables		
<i>In</i>									29. Toxic substances properly identified, stored and used		
<i>In</i>	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
<i>In</i>	N/A								33. Nonfood contact surfaces clean		
<i>In</i>	N/A	N/O							34. Warewashing facilities maintained, test strips		
<i>In</i>	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
<i>In</i>	N/A	N/O							36. Equipment, utensils and linens, storage and use		
<i>In</i>	N/A	N/O							37. Vending Machines		
<i>In</i>									38. Adequate ventilation and lighting		
<i>In</i>	N/A	N/O							39. Thermometers provided and accurate		
<i>In</i>									40. Wiping cloths properly used and stored		
<i>In</i>	N/A	N/O							41. Plumbing, proper backflow prevention		
<i>In</i>	N/A	N/O							42. Garbage properly disposed; facilities maintained		
<i>In</i>	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		<i>X</i>
<i>In</i>	N/A								44. Premises clean, vermin proof; personal items separate		
<i>In</i>						<i>X</i>			45. Floors, walls and ceilings maintained and clean		
<i>In</i>									46. No unapproved living or sleeping quarters		
<i>In</i>									47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
<i>48</i>	<i>Pork carcass</i>	<i>in Back walk-in - 2hrs after slaughter</i>			
<i>41</i>	<i>Beef carcass</i>	<i>Front walk-in</i>			
<i>35</i>	<i>Pork Brats</i>	<i>Display cooler</i>			

Comments:

*2) Provide adequate hot water flow to 3-compartment sink.*

*3) Require employees to wear hair restraint when preparing food*

*13) Repair self-closing device on women's restroom door.*

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Received By: *x Francisco Bejarano* REHS: *John H. Wells*