

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>Super Shopper</u>		Inspection Date: <u>1/11/16</u>	
Address: <u>1233 East St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Aman Inc.</u>	Phone No.: <u>865-2926</u>	Inspection Time: <u>1:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>-Prepackaged Food-</u>		Certificate Expiration Date: <u>-</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 (See reverse side of sheet for summary)</u>			

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									
<u>In</u>			1.	Demonstration of knowledge								24.	Person in charge present and performs duties							
<u>In</u>			2.	Communicable disease restrictions								25.	Personal cleanliness and hair restraints							
<u>In</u>	N/O		3.	Discharge of eyes, nose, mouth								26.	Approved thawing methods used							
<u>In</u>	N/O		4.	Eating, tasting, drinking, tobacco use								27.	Food separated and protected							
<u>In</u>	N/O		5.	Hands clean & properly washed, glove use								28.	Washing fruits and vegetables							
<u>In</u>			6.	Handwashing facilities available								29.	Toxic substances properly identified, stored and used							
<u>In</u>	N/A	N/O	7.	Proper hot and cold food holding temps								<u>30.</u>	Food storage, 31. Self service, 32. Labeled		X					
<u>In</u>	N/A		8.	Time as a public health control, records								33.	Nonfood contact surfaces clean							
<u>In</u>	N/A	N/O	9.	Proper cooling methods								34.	Warewashing facilities maintained, test strips							
<u>In</u>	N/A	N/O	10.	Proper cooking time and temps								35.	Equipment, utensils, approved, clean good repair		X					
<u>In</u>	N/A	N/O	11.	Reheating temperature for hot holding								36.	Equipment, utensils and linens, storage and use		X					
<u>In</u>	N/A	N/O	12.	Returned and reservice of food								37.	Vending Machines							
<u>In</u>			13.	Food safe and unadulterated								38.	Adequate ventilation and lighting							
<u>In</u>	N/A	N/O	14.	Food contact surfaces clean and sanitized								39.	Thermometers provided and accurate							
<u>In</u>			15.	Food from approved source								40.	Wiping cloths properly used and stored							
<u>In</u>	N/A	N/O	16.	Shell stock tags, 17. Gulf Oyster regs								41.	Plumbing, proper backflow prevention							
<u>In</u>	N/A	N/O	18.	Compliance with HACCP plan								42.	Garbage properly disposed; facilities maintained							
<u>In</u>	N/A	N/O	19.	Advisory for raw/undercooked food								43.	Toilet facilities supplied, properly constructed, clean							
<u>In</u>	N/A		20.	Health care/ School prohibited food								44.	Premises clean, vermin proof; personal items separate							
<u>In</u>			21.	Hot & cold water. Temp: <u>122</u> °F								45.	Floors, walls and ceilings maintained and clean							
<u>In</u>			22.	Wastewater properly disposed								46.	No unapproved living or sleeping quarters		X					
<u>In</u>			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
	<u>38 Milk</u>	<u>3-Door Deli/Dairy Cooler</u>			

Comments:
Correct the following:

30) Clean dust from food cans on shelves

35) Replace torn door gasket on 1-Door "RockStar" Cooler

36) Chain empty CO₂ canister in old deli area to a solid surface

45) Repair holes in wall in old deli area.

Received By: <u>X Cecilia Jimenez</u>	REHS: <u>John H. Wells</u>
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