

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
 257 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <i>Orland Liberty Foods, Gas &amp; Food</i>		Inspection Date: <i>1/7/16</i>	
Address: <i>506 Sixth St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Viridi Ventures Inc.</i>	Phone No.: <i>865-9880</i>	Inspection Time: <i>3:35 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Manjesh Viridi</i>		Certificate Expiration Date: <i>10/31/19</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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				
In	N/O	1. Demonstration of knowledge										24. Person in charge present and performs duties		
In		2. Communicable disease restrictions										25. Personal cleanliness and hair restraints		
In	N/O	3. Discharge of eyes, nose, mouth										26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use										27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use										28. Washing fruits and vegetables		
In		6. Handwashing facilities available										29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps										30. Food storage, 31. Self service, 32. Labeled	
In	N/A	N/O	8. Time as a public health control, records										33. Nonfood contact surfaces clean	
In	N/A	N/O	9. Proper cooling methods										34. Warewashing facilities maintained, test strips	
In	N/A	N/O	10. Proper cooking time and temps										35. Equipment, utensils, approved, clean good repair	
In	N/A	N/O	11. Reheating temperature for hot holding										36. Equipment, utensils and linens, storage and use	
In	N/A	N/O	12. Returned and reservice of food										37. Vending Machines	
In		13. Food in good condition, safe, unadulterated										38. Adequate ventilation and lighting		
In	N/A	N/O	14. Food contact surfaces clean and sanitized										39. Thermometers provided and accurate	
In		15. Food from approved source										40. Wiping cloths properly used and stored		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs										41. Plumbing, proper backflow prevention	
In	N/A	N/O	18. Compliance with HACCP plan										42. Garbage properly disposed; facilities maintained	
In	N/A	N/O	19. Advisory for raw/undercooked food										43. Toilet facilities supplied, properly constructed, clean	X
In	N/A		20. Health care/ School prohibited food										44. Premises clean and vermin proof; personal items separate	
In		21. Hot & cold water. Temp: <i>124</i> °F										45. Floors, walls and ceilings maintained and clean		
In		22. Wastewater properly disposed										46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals										47. Signs posted; Last inspection report available		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
<i>39</i>	<i>Protein Shake</i>	<i>1-Door Beverage cooler</i>			
<i>36</i>	<i>Burrato</i>	<i>1-Door Sandwich cooler</i>			
<i>44</i>	<i>Milk</i>	<i>Walk-in cooler (pasteurized -45°F ok)</i>			

Comments:

*4B) Provide toilet paper in Restroom.*

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