

**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: <u>Laborona</u>		Inspection Date: <u>3/29/16</u>
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): - <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>4:40 pm</u> Permit Exp. Date:
Certified Food Handler: <u>Alexandrina Plascencia (+ 1 other)</u>		Certificate Expiration Date: <u>1/28/18</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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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		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		
In	N/A	20. Health care/ School prohibited food						44. Premises clean and vermin proof; personal items separate			
In		21. Hot & cold water. Temp: _____ °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

Comments:

All violations from 3/23/16 are corrected

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Received By: Mary Gal REHS: John H. Wells