

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>Parkway RV Resort</i>		Inspection Date: 3/8/16 <i>3/8/16</i>	
Address: <i>6330 County Road 200, Orland, CA 95963</i>		Reinspection Date (on or after): -	
Owner/Permittee: <i>John & Marlene Smutney</i>	Phone No.: <i>865-9188</i>	Inspection Time: <i>4:15 pm</i>	Permit Exp. Date: -
Certified Food Handler: <i>- Packaged Food -</i>		Certificate Expiration Date: -	
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 (See reverse side of sheet for summary)</i>			

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	1. Demonstration of knowledge				24. Person in charge present and performs duties						
In	2. Communicable disease restrictions				25. Personal cleanliness and hair restraints						
In	3. Discharge of eyes, nose, mouth	N/O			26. Approved thawing methods used						
In	4. Eating, tasting, drinking, tobacco use	N/O			27. Food separated and protected						
In	5. Hands clean & properly washed, glove use	N/O			28. Washing fruits and vegetables						
In	6. Handwashing facilities available				29. Toxic substances properly identified, stored and used						
In	7. Proper hot and cold food holding temps	N/O			30. Food storage, 31. Self service, 32. Labeled						
In	8. Time as a public health control, records	N/A			33. Nonfood contact surfaces clean						
In	9. Proper cooling methods	N/O			34. Warewashing facilities maintained, test strips						
In	10. Proper cooking time and temps	N/A			35. Equipment, utensils, approved, clean good repair						
In	11. Reheating temperature for hot holding	N/O			36. Equipment, utensils and linens, storage and use						
In	12. Returned and reservice of food	N/A			37. Vending Machines						
In	13. Food safe and unadulterated				38. Adequate ventilation and lighting						
In	14. Food contact surfaces clean and sanitized	N/O			39. Thermometers provided and accurate						
In	15. Food from approved source	N/A			40. Wiping cloths properly used and stored						
In	16. Shell stock tags, 17. Gulf Oyster regs	N/O			41. Plumbing, proper backflow prevention						
In	18. Compliance with HACCP plan	N/A			42. Garbage properly disposed; facilities maintained						
In	19. Advisory for raw/undercooked food	N/O			43. Toilet facilities supplied, properly constructed, clean						
In	20. Health care/ School prohibited food	N/A			44. Premises clean, vermin proof; personal items separate						
In	21. Hot & cold water. Temp: <i>122</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; Permit & inspection report available						
					48. Plan Review Required						

No PHF []					
°F	Food	Location	°F	Food	Location
	<i>All PHF's are frozen.</i>				

Comments:
No violations observed. Good job.

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