

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>Mi Casa</u>		Inspection Date: 4/1/15 <u>4/1/15</u>	
Address: <u>807 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Claudia Garza</u>	Phone No.: <u>865-2054</u>	Inspection Time: <u>10:40 am</u>	Permit Exp. Date:
Certified Food Handler: <u>-Not Verified / Current Per Operator / Received at other Not Verified</u>		Certificate Expiration Date: <u>Not Verified</u> <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 <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									
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	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							X		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		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			X			
In	N/A	N/O	12.	Returned and reservice of food									37.	Vending Machines						
In			13.	Food safe and unadulterated							X		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			X			
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, vermin proof; personal items separate						
In			21.	Hot & cold water. Temp: <u>123</u> °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
41	Milk	Prep cooler	41	Chicken	2-Door cooler by stove
139	Beans	Steam Table	37	Pig Feet	2-Door cooler in back room

Comments:

- 1) Maintain evidence of food certifications available for review.
- 2) Move handwash towel dispensers so it is not above food preparation surface.
- 3) Cease storing raw meat above ready-to-eat food in cooler.
- 4) Secure all CO2 canisters to a solid surface.
- 5) Repair leak at handwash sink faucet assembly.

Received By: Claudia G. REHS: John H. Wells