FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAY (530) 934-6103

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		rnone (220) 934	4-0102	rAA (33	50) 934-6103						
Name of Facility/ DBA: BLUE PLATE SPECIAL Inspection Date:												
Address:							Reinspection Date (on or after):					
900 NEWVILLE ROAD, ORIAND, CA 95963 (Reinsperions are subject to Tees)												
Owner/Permitee:				Phone No.:			Inspection Time:					
JACK WASTNIUS							11:00					
Certified Food Handler:							Certificate Expiration Date:					
-EXPIPED:							(Certificate expires five years after it is issued)					
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)												
Applicable Law CALIFO	RNIA RETAIL FOOL	CODE ("CalCode), Beginning wit	h section	113700, C	alifornia	Health and Safety Code (See reverse side of sheet for sun	nmary)				
In = In compliance $N/A = Not Applicable$ $N/O = Not Obset$				Maj = N	lajor vic	olation Out = Items not in compliance COS = Corrected On Site						
2	Critical Risk Factors for Disease		Maj	Out	COS				Out	COS		
In In	Demonstration of knowledge Communicable disease restrictions			-		24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints						
N/Q	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						
N/O	5. Hands clean & properly washed, glove use			-		28. Washing fruits and vegetables 29. Toxic substances properly identified, stored and used						
In N/A N/O	6. Handwashing facilities available 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						nfood contact surfaces clean					
In N/A N/O	9. Proper cooling methods						vashing facilities maintained, test strips					
In N/A N/O	10. Proper cooking time and temps 11. Reheating temperature for hot holding			-			nt, utensils, approved, clean good repair					
In N/A N/O	12. Returned and reservice of food			+		36. Equipment, uten 37. Vending Machin	ipment, utensils and linens, storage and use ding Machines					
In	13. Food safe and unadulterated						dequate ventilation and lighting					
In N/A N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate					
In N/A N/O	15. Food from approved source 16. Shell stock tags, 17. Gulf Oyster regs			-		40. Wiping cloths properly used and stored 41. Plumbing, proper backflow prevention			×			
In N/A N/O						42. Garbage properly disposed; facilities maintained			^			
In N/O 19. Advisory for raw/undercooked food							Toilet facilities supplied, properly constructed, clean					
In N/A 20. Health care/ School prohibited food			-	-			Premises clean, vermin proof; personal items separate Floors, walls and ceilings maintained and clean					
21. Hot & cold water. Temp: \ 70 T°F 22. Wastewater properly disposed			+	+			unapproved living or sleeping quarters					
23. No rodents, insects, birds, animals							47. Signs posted; Permit & inspection report available					
						48. Plan Review Required						
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MEMS OUT OF COMPLIANCE (SEE PREVIOUS REPORT 8/30/23)												
> THE FOLLOWING WERE COFFEETED FROM LAST REPORT.												
#7-HOT & COLD HOLDING TEMPS, #14-FOOD SURFACES SANITIZED												
(MECH. DISHWASHER) + CHEM. TEST STRIPS, # 27- FOOD STOPAGE												
** A RE-INSPECTION FEE WILL BE ACCESSED FOR NEXT INSPECTION												
Received By:	MI	Received By: REHS: ANDREW TOTAL										