

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: BLUE PLATE SPECIAL		Inspection Date: 1/11/24	
Address: 900 NEWVILLE ROAD, ORLAND, CA 95963		Reinspection Date (on or after): 3/11/24 <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: JACK WASENIUS	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler: - EXPIRED?		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("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		Out	COS
Critical Risk Factors for Disease								
In			Maj	Out	COS			
In						24. Person in charge present and performs duties		
In						25. Personal cleanliness and hair restraints		
In	N/O					26. Approved thawing methods used		
In	N/O					27. Food separated and protected		
In	N/O					28. Washing fruits and vegetables		
In						29. Toxic substances properly identified, stored and used		
In	N/A	N/O				30. Food storage, 31. Self service, 32. Labeled		
In	N/A					33. Nonfood contact surfaces clean		
In	N/A	N/O				34. Warewashing facilities maintained, test strips		
In	N/A	N/O				35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O				36. Equipment, utensils and linens, storage and use	X	
In	N/A	N/O				37. Vending Machines		
In						38. Adequate ventilation and lighting	X	
In	N/A	N/O				39. Thermometers provided and accurate		
In	N/A	N/O				40. Wiping cloths properly used and stored		
In	N/A	N/O				41. Plumbing, proper backflow prevention	X	
In	N/A	N/O				42. Garbage properly disposed; facilities maintained		
In	N/A	N/O				43. Toilet facilities supplied, properly constructed, clean		
In	N/A					44. Premises clean, vermin proof; personal items separate		
In						45. Floors, walls and ceilings maintained and clean		
In						46. No unapproved living or sleeping quarters		
In						47. Signs posted; Permit & inspection report available		
In						48. Plan Review Required		

No PHF [] **NO TEMPS LOGGED AT RE-INSPECTION					
°F	Food	Location	°F	Food	Location

Comments:

→ RE-INSPECTION OF THE PREVIOUS VIOLATIONS FOUND ITEMS OUT OF COMPLIANCE (SEE PREVIOUS REPORT 8/30/23)

→ THE FOLLOWING WERE CORRECTED FROM LAST REPORT.

#7 - HOT & COLD HOLDING TEMPS, #14 - FOOD SURFACES SANITIZED (MECH. DISHWASHER) + CHEM. TEST STRIPS, #27 - FOOD STORAGE

**** A RE-INSPECTION FEE WILL BE ACCESSED FOR NEXT INSPECTION**

Received By: 	REHS: 
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