

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: SUPER SHOPPER		Inspection Date: 10/12/23
Address: 233 EAST ST., ORLANDO, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>
Owner/Permittee: DANNY SATTAH	Phone No.:	Inspection Time: 3:00
Certified Food Handler: - PRE PACKAGED FOOD -		Permit Exp. 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 CALIFORNIA RETAIL FOOD CODE ("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	COS		
<input checked="" type="checkbox"/>	In	1. Demonstration of knowledge								24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>	In	2. Communicable disease restrictions								25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth								26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use								27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use								28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In	6. Handwashing facilities available								29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps								30. Food storage, 31. Self service, 32. Labeled	
<input checked="" type="checkbox"/>	In	N/A	N/O	8. Time as a public health control, records								33. Nonfood contact surfaces clean	
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods								34. Warewashing facilities maintained, test strips	
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps								35. Equipment, utensils, approved, clean good repair	
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding								36. Equipment, utensils and linens, storage and use	
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reserve of food								37. Vending Machines	
<input checked="" type="checkbox"/>	In	13. Food safe and unadulterated								38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized								39. Thermometers provided and accurate	
<input checked="" type="checkbox"/>	In	15. Food from approved source								40. Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs								41. Plumbing, proper backflow prevention	
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan								42. Garbage properly disposed; facilities maintained	
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food								43. Toilet facilities supplied, properly constructed, clean	
<input checked="" type="checkbox"/>	In	N/A	N/O	20. Health care/ School prohibited food								44. Premises clean, vermin proof; personal items separate	
<input checked="" type="checkbox"/>	In	21. Hot & cold water. Temp: 120 °F								45. Floors, walls and ceilings maintained and clean			
<input checked="" type="checkbox"/>	In	22. Wastewater properly disposed								46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>	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
40	Milk	REAR IN FRIDGE				

Comments:

35 REPAIR/REPLACE LIGHT BULBS IN THE WALK-IN FRIDGE

Received By:  REHS: **ANDREW PATYLO**