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/ DB/	A:		330) 334	1-0102	FAX (3.	30) 934-6103	Inspection Date:			
LA CARONA						10/24/23				
Address:						Reinspection Date (on or after):				
1002 SIXTH ST., ORLAND, CA 95963					NEXT TO SPECTION (Reinspections are subject to fees)			7		
Owner/Permitee:		C /	P	hone No	.:		Inspection Time:	Permit Ex	kp. Date:	:
TARTIN GALVAN							11:30			
Certified Food Handler: Certificate Expiration Date: Certificate expires five years after it is is:										
							rs after it is iss	ued)		
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)										
			n section							
In = In compliar		A = Not Applicable N/O = Not Observitical Risk Factors for Disease	erved Maj	Maj = N	Aajor vio	olation Out = Item:	s not in compliance CO	S = Correcte	d On Site	COS
(In)		onstration of knowledge	Maj	Out	COS	24. Person in charge	e present and performs duties		Out	COS
In)		municable disease restrictions				25. Personal cleanliness and hair restraints				
In N/O		harge of eyes, nose, mouth				26. Approved thawi				
In NO		ng, tasting, drinking, tobacco use	-			27. Food separated				
INO		Is clean & properly washed, glove use lwashing facilities available	-			28. Washing fruits a	and vegetables as properly identified, stored	1 and used		-
In N/A N/O		er hot and cold food holding temps					30. Food storage, 31. Self service 32. Labeled		×	
In N/A		as a public health control, records				33. Nonfood contac				
In N/A N/O In N/A N/O		er cooling methods oer cooking time and temps	-				34. Warewashing facilities maintained, test strips 35. Equipment, utensils, approved, clean good repair			-
In N/A N/O		eating temperature for hot holding	+	-	-		isils, approved, clean good		×	-
In N/A N/O		arned and reservice of food				37. Vending Machin		. 450		
In		d safe and unadulterated					tilation and lighting		×	
In N/A N/O		d contact surfaces clean and sanitized	-	X	X		provided and accurate			-
In N/A N/O	15. Food from approved source N/O 16. Shell stock tags, 17. Gulf Oyster regs		+	+			roperly used and stored er backflow prevention			-
In N/A N/O						The state of the s	ly disposed; facilities maint	ained		
In N/A N/O		isory for raw/undercooked food					supplied, properly construc			
	20. Health care/ School prohibited food						vermin proof; personal iten		-	
In 21. Hot & cold water. Temp: 170 °F						and ceilings maintained and clean				
In 22. Wastewater properly disposed		torrector magnetic diamond				16 No unannound	living on alcoming amortons			
							living or sleeping quarters ermit & inspection report as	vailable		
(In)		rodents, insects, birds, animals					ermit & inspection report av	vailable		
In						47. Signs posted; Po	ermit & inspection report av	vailable		
No PHF []	23. No 1	rodents, insects, birds, animals		lan		47. Signs posted; Po 48. Plan Review Re	ermit & inspection report av quired			
No PHF [] °F Food	23. No 1			•F		47. Signs posted; Po	ermit & inspection report av quired	vailable		
No PHF [] °F Food	23. No 1	rodents, insects, birds, animals	te	•F		47. Signs posted; Po 48. Plan Review Re	ermit & inspection report av quired			
No PHF [] of Food (38 BEEF SAL	23. No 1	Location ATOP STEAM TAB ATOP P	te	oF		47. Signs posted; Po 48. Plan Review Re	ermit & inspection report av quired			
No PHF [] or Food 38 BEEF SAL 40 CRE	23. No 1	Location ATOP STEAM TAB ATOP P				47. Signs posted; Po 48. Plan Review Re	ermit & inspection report av quired			
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No PHF [] F Food Sour Sour	23. No	Location ATOP STEAM TAB ATOP P COOLER WALK-IN FRO FRONT TRUE FRIDGE				47. Signs posted; Po 48. Plan Review Re	ermit & inspection report av quired			
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No PHF [] of Food (38 BEEF SAL 40 CRE 35 ELGS 40 SALS Comments:	SA CAH	Location ATOP STEAM TAB ATOP P. COOLER WALK IN FRO FRONT TRUE TRIDGE HANICAL DIS	Ha	/rts		47. Signs posted; Pod 48. Plan Review Re Food	Loc	CHEC		
No PHF [] F Food SEFF SAL GO SALS Comments: SAN ITTE	SA SA 1 SA	Location ATOP STEAM TAB ATOP P COOLER WALK-IN FRO FRONT TRUE FRONT TRUE TRIDGE HANICAL DIS TON AND BE	Han F	/AS	SODO	Food Food Food	Local	CHEMAL AL	1001	NT
No PHF [] of Food 138 BEEF 35 ELGS 40 CRE 35 ELGS 40 SALSO Comments: 14) THE I	SA CAM	Location ATOP STEAM TAB ATOP P. COOLER WALK IN FRO FRONT TRUE TRIDGE HANICAL DIS ZON AND BE TO THE SAP	HU	/AS	SODI	Food Food Residue Action Control of the Control o	Local	CHER A	te	NT
No PHF [] of Food 138 BEEF 35 ELGS 40 CRE 35 ELGS 40 SALSO Comments: 14) THE I	SA CAM	Location ATOP STEAM TAB ATOP P COOLER WALK-IN FRO FRONT TRUE FRONT TRUE TRIDGE HANICAL DIS TON AND BE	HU	/AS	SODI	Food Food Residue Action Control of the Control o	Local	CHER A	te	NT
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No PHF [] F FOOD 138 BEEF SAN 40 CRE 35 ELGS 40 SALSI Comments: 14) THE I SAN ITTE EACH CU WHEN T	SA SA TEC	Location ATOP STEAM TAB ATOP P. COOLER WALK-IN FRO FRONT TRUE FRINGE HANICAL DIS LOCATIONS HANICAL DIS TON AND BE TON THE DP	HANT	PO.	S.D.	Food Food Food REASING SPICE	Local	CHEC R AH 1-DE SITE JERS	104	NT
No PHF [] F FOOD 138 BEEF SAN 40 CRE 35 ELGS 40 SALSI Comments: 14) THE I SAN ITTE EACH CU WHEN T	SA SA TEC	Location ATOP STEAM TAB ATOP P. COOLER WALK-IN FRO FRONT TRUE FRINGE HANICAL DIS 101 AND BE 2 THE SAP TED. THE DP HU BILK FO	HANT	PO.	S.D.	Food Food Reserved Reserved Food Reserved Reserved	Local Contains	CHEC R AH 1-DE SITE JERS	104	NT

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility / DBA:

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Inspection Date:

LA CORONIA	10/24/23
Address:	
Owner/Permitee:	
171016	
Comments: (OLATIONS CONT)	
33 CLEAN + DE-LIME THE MEEHANIC	CAL DISHWASHER
35 CLEAN AND SANITIZE THE BARGO	IN ON A PEGULAR
BASIS. 1 THE GUN WAS VERY MOLDY	
36) STORE DRINKING GLASSES LIP SID	EUP OR ON
ATRAY.	
B6 STORES THE ICE SCOOP IN A WAS	HABLE BULLET
AND NOT DIRECTLY ON THE ICE I	MACHINE.
38) REPAIR THE LIGHT IN THE GM	PLOYEE RESTROOT
45 REPAIR THE BASE COVING COMING	G OFF OF THE
WALLS IN THE KITCHEN AREA.	
95 REPAIR THE MISSING FLOOR TI	
BAR AREA NEXT TO THE COL	CANISTER.
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