

## FC 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>Little Caesar's</u>		Inspection Date: <u>10/28/19</u>	
Address: <u>701 Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>AB Brothers, Inc.</u>	Phone No.: <u>865-4000</u>	Inspection Time: <u>3:05 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Bhupinder Singh</u>		Certificate Expiration Date: <u>2/22/21</u> <small>(Certificate expires five years after it is issued)</small>	
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: <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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		Maj	Out	COS		Out	COS
<u>In</u>					24. Person in charge present and performs duties		
<u>In</u>					25. Personal cleanliness and hair restraints		
<u>In</u>	N/O				26. Approved thawing methods used		
<u>In</u>	N/O				27. Food separated and protected		
<u>In</u>	N/O				28. Washing fruits and vegetables		
<u>In</u>					29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O			30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<u>N/A</u>				33. Nonfood contact surfaces clean		
<u>In</u>	N/A	<u>N/O</u>			34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	<u>N/O</u>			35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	<u>N/O</u>			36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	<u>N/O</u>			37. Vending Machines		
<u>In</u>					38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O			39. Thermometers provided and accurate		
<u>In</u>					40. Wiping cloths properly used and stored		
<u>In</u>	<u>N/A</u>	N/O			41. Plumbing, proper backflow prevention		
<u>In</u>	<u>N/A</u>	N/O			42. Garbage properly disposed; facilities maintained		
<u>In</u>	<u>N/A</u>	N/O			43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	<u>N/A</u>	N/O			44. Premises clean, vermin proof; personal items separate		
<u>In</u>	<u>N/A</u>				45. Floors, walls and ceilings maintained and clean		
<u>In</u>					46. No unapproved living or sleeping quarters		
<u>In</u>					47. Signs posted; Permit & inspection report available		
<u>In</u>					48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
<u>45</u>	<u>Chicken wings</u>	<u>Center service warmer</u>	<u>39</u>	<u>Ham</u>	<u>Walk-in cooler</u>
<u>31</u>	<u>Pizza</u>	<u>Right service warmer</u>	<u>39</u>	<u>Bacon</u>	<u>Pizza prep cooler</u>

Comments:  
 → Hold potentially hazardous foods at/above 135°F as at/below 41°F. Pizza measured 131°F in Right/West service warmer.  
 → Clean the 2 dead nymph cockroaches from floor at Northeast corner of facility.

Received By: <u>James H.</u>	REHS: <u>John H. Wells</u>
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