FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

						vs, CA 95988 30) 934-6103	Page	1 of	
Name of Facility/ DBA:							Inspection Date:		
Starbuck's # 26877							10/3/19		
Address:							Reinspection Date (on or after):		
110 Francis Lave, Orland, CA 93963							(Reinspections are subject to fees)		
Owner/Permitee:				Phone No				mit Exp. Dat	e:
Starbuck	i's	Losparation		366					
Certified Food Handle	er:	2					Certificate Expiration Date		
Certificate expires five ye								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)									
In = In complia		/A = Not Applicable $N/O = Not Obset$	1	Maj = N		olation Out = Item	is not in compliance $COS = Co$	rrected On S	
In		Critical Risk Factors for Disease construction of knowledge	Maj	Out	COS	24 Person in chare	e present and performs duties	Out	COS
In		imunicable disease restrictions					iness and hair restraints		
ln N/O		harge of eyes, nose, mouth					26. Approved thawing methods used		
In N/O		ng, tasting, drinking, tobacco use					Food separated and protected Washing fruits and vegetables		
In N/O	5. Hands clean & properly washed, glove use 6. Handwashing facilities available						es properly identified, stored and used		
In N/A N/O	7. Proper hot and cold food holding temps			X		30. Food storage, 31. Self service, 32. Labeled			
In N/A	8. Time as a public health control, records						Nonfood contact surfaces clean		
In N/A N/O	9. Proper cooking methods 10. Proper cooking time and temps						acilities maintained, test strips nsils, approved, clean good repair		-
In N/A N/Q	11. Reheating temperature for hot holding						nsils and linens, storage and use		
In N/A N/O	12. Returned and reservice of food					37. Vending Machi	nes		
In	13. Food safe and unadulterated						ate ventilation and lighting ometers provided and accurate		
In N/A N/O	Food contact surfaces clean and sanitized Food from approved source						roperly used and stored	×	- V
In N/A N/O							ing, proper backflow prevention		
In N/A N/O							ly disposed; facilities maintained		
In N/A N/O 19. Advisory for raw/undercooked food In N/A 20. Health care/ School prohibited food							supplied, properly constructed, cleavermin proof; personal items separ		-
In N/A	21. Hot & cold water. Temp: 2D °F						d ceilings maintained and clean	atc	
In	22. Wastewater properly disposed						living or sleeping quarters		
In	23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available		
48. Plan Review Required									
No PHF []									
°F Food	Food Locat		cation		Food		Location		
39 Mile		Cooler by Mitro		115	ZA	2 Cheese	Display Cole		
				42 Freck Display Crobs					
St ruc(x5) laders in ONDA				41	M	ilk			
43 SMOW	3 Brachest undercounterfold Souch cooler in PHD are		6	41	Break Past 2- DOW Looler				
		The state of the s							
Comments:									
Comments: Cold hold potentially hazardous foods Al below 41° F.									
Measured breakfast son divides at 43° Fin under counter									
cooles.									
Froude 200 ppm at quaternary ammonium sanitiser in Lowel bucket Measured < 100 ppm.									
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Received By: Salu (W) REHS: John H. Wells									