

FOOD 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>COBO'S Fruiterie & Ice Cream Shop</u>		Inspection Date: <u>10/4/19</u>	
Address: <u>721 Fifth St, Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Maria Morales</u>	Phone No.: <u>(831) 840-2039</u>	Inspection Time: <u>11:20 am</u>	Permit Exp. Date:
Certified Food Handler: <u>- Not Verified -</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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				
In									24. Person in charge present and performs duties	Out	COS	
In							X		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							X		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			
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			
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			
In	N/A	N/O							42. Garbage properly disposed; facilities maintained			
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean	X		
In	N/A								44. Premises clean, vermin proof; personal items separate			
In							X		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 []					
°F	Food	Location	°F	Food	Location
40	Nacho cheese	cooling overnight in 2 Bow Coolers			

Comments:

Critical Violation

a) Provide soap & towels from dispenser at handwash sink in prep area.

b) Provide single-use towels at both restroom handwash sinks.

Other Violations

c) Maintain evidence of Food Safety certifications on site & available for review.

Received By: Uzema REHS: John H. Wells

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Continuation Sheet

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Name of Facility/ DBA: Coco's Fruiteria & Ice Cream Shop	Inspection Date: 10/4/19
Address: 721 Fifth St., Orland	
Owner/Permittee: Miria Morales	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

- 2) Provide hot water at 120° F to facility. Measured 109° F at 3-compartment sink after running water for several minutes.
- 3) Remove all non-commercial equipment from facility including:
 - Elite slow cooker
 - Oster microwave
- 4) Provide self-closing device on right restroom door.

Received By: Crestor REHS: John H. Wells