

OD 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: <u>Uncle Chong's Restaurant</u>		Inspection Date: <u>11/16/22</u>	
Address: <u>722 Fifth St, Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Huynh Trang</u>	Phone No.: <u>865-5521</u>	Inspection Time: <u>3:50pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Huynh Trang</u>		Certificate Expiration Date: <u>9/14/25</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")</u> , 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		
In										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	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	X	
In	N/A	N/O								36. Equipment, utensils and linens, storage and use		
In	N/A	N/O								37. Vending Machines		
In										38. Adequate ventilation and lighting	X	
In	N/A	N/O					X			39. Thermometers provided and accurate		
In										40. Wiping cloths properly used and stored	X	
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		
In	N/A	N/O								44. Premises clean, vermin proof; personal items separate		
In	N/A									45. Floors, walls and ceilings maintained and clean	X	
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
135	Egg Drop Soup	Steam Table	138	chow Mein	Rice Cooker
41	Breaded Pork	Right Prep cooler	141	Rice	Rice Cooker
41	Shrimp	Left Prep cooler	42	Chicken	3-Door cooler
42	Noodles	out for prep			

Comments:

- 6) Provide soap at dishwashers handwash sink - Immediately abated.
- 4) Clean pink mold from baffle in ice machine.
- 35) Repair/replace wood table with crack on surface.
- 38) Clean ventilation hood & filters.
- 10) Store wiping towels in sanitizer when not in use.
- 15) Repair cracked floor tile by restroom.

Received By: [Signature] REHS: John H. Wells