

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: Taco Bell		Inspection Date: 11/20/19	
Address: 1145 Hoff Way, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Lance Sutherland	Phone No.: 865-5615	Inspection Time: 3:30pm	Permit Exp. Date:
Certified Food Handler: Kyle Jewell		Certificate Expiration Date: 2/22/24 <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 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	1. Demonstration of knowledge						24. Person in charge present and performs duties		
In	2. Communicable disease restrictions						25. Personal cleanliness and hair restraints		
In	3. Discharge of eyes, nose, mouth	N/O					26. Approved thawing methods used		
In	4. Eating, tasting, drinking, tobacco use	N/O					27. Food separated and protected		
In	5. Hands clean & properly washed, glove use	N/O					28. Washing fruits and vegetables		
In	6. Handwashing facilities available						29. Toxic substances properly identified, stored and used		
In	7. Proper hot and cold food holding temps	N/A	N/O				30. Food storage, 31. Self service, 32. Labeled		
In	8. Time as a public health control, records	N/A					33. Nonfood contact surfaces clean		
In	9. Proper cooling methods	N/A	N/O				34. Warewashing facilities maintained, test strips		
In	10. Proper cooking time and temps	N/A	N/O				35. Equipment, utensils, approved, clean good repair		X
In	11. Reheating temperature for hot holding	N/A	N/O				36. Equipment, utensils and linens, storage and use		
In	12. Returned and reservice of food	N/A	N/O				37. Vending Machines		
In	13. Food safe and unadulterated						38. Adequate ventilation and lighting		
In	14. Food contact surfaces clean and sanitized	N/A	N/O				39. Thermometers provided and accurate		
In	15. Food from approved source						40. Wiping cloths properly used and stored		
In	16. Shell stock tags, 17. Gulf Oyster regs	N/A	N/O				41. Plumbing, proper backflow prevention		
In	18. Compliance with HACCP plan	N/A	N/O				42. Garbage properly disposed; facilities maintained		
In	19. Advisory for raw/undercooked food	N/A	N/O				43. Toilet facilities supplied, properly constructed, clean		
In	20. Health care/ School prohibited food	N/A					44. Premises clean, vermin proof; personal items separate		
In	21. Hot & cold water. Temp: 118 °F						45. Floors, walls and ceilings maintained and clean		X
In	22. Wastewater properly disposed						46. No unapproved 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	Location	°F	Food	Location
132	Rice	undercounter warmer at u-line	142	Beans	I-line (hot)
151	Beef	u-line (hot)	41	Sliced Tomato	I-line (cold)
42	Sliced Tomatoes	u-line (cold)	42	Beef	walk-in cooler

Comments:

1) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured rice at 132°F in u-line undercounter warmer.

2) Provide hot water at 120°F. Measured 118°F.

3) Remove ice accumulation from on/near condenser in walk-in freezer. Repair as needed.

Received By:

REHS: **John H. Wells**