

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>4th Street Cafe</u>		Inspection Date: <u>11/8/19</u>	
Address: <u>824 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>11/15/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Julie Van Tol</u>	Phone No.: <u>988-9030</u>	Inspection Time: <u>11:45am</u>	Permit Exp. Date: <u>6/9/20</u>
Certified Food Handler: <u>Amy Van Tol - Have letter in lieu of certificate</u>		Certificate Expiration Date: <u>2024</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 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	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	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables		
In		6. Handwashing facilities available					29. Toxic substances properly identified, stored and used		
In	N/A	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					33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods			X		34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				X	35. Equipment, utensils, approved, clean good repair		
In	N/A	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food					37. Vending Machines		
In		13. Food safe and unadulterated					38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate		
In		15. Food from approved source					40. Wiping cloths properly used and stored		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		
In	N/A	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean		
In	N/A	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate		
In	N/A	21. Hot & cold water. Temp: <u>111</u> °F				X	45. Floors, walls and ceilings maintained and clean		
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
37	Poiled eggs	Left Cooks Prep cooler	40	Turkey	Walk in cooler
39	Diced Ham	Right Cooks' Prep cooler	40	Sour cream	Pepsi cooler
141	Sausage Gravy	6-Bed warmer	131	Clam Chowder	
45	Taco soup	Cooling ~20 hours in walk-in cooler			

Comments:

Critical Violation

1) Rapidly cool potentially hazardous foods from 135°F to 41°F within 6 hours. Measured taco soup, cooling for 20 hours, at 45°F. Disposed of 3 lbs

Other Violations

2) Hold potentially hazardous foods at/above 135°F ^{at/below} ~~41°F~~ 41°F. Measured clam chowder at 131°F. 2) Provide hot water at 120°F. Measured 111°F.

Received By: Julie van Tol REHS: John H. Wells