OD FACILITY INSPECTION REF RT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

							530) 934-6103	Page 1 of			
Name of Facility/ DBA: Inspection Date:											
La Corona 12/6/											
Address: Reinspection Date (on or after):											
10	02 51	xth	St. Orland (A	959	63		(Reinspections are subject to fees)			
Own	er/Permitee:	1			Phone No.:			Inspection Time: Permit Exp. Date:			
Martin Galvan								3:05pm			
Certi	fied Food Handle		01					Certificate Expiration Date:			
A	ejanda			1.1.	П.		(D) : 5	(Certificate expires five years after it is issued)			
Servi		tine Insp	ection Reinspection Con					Other:			
-	In = In complia		N/A = Not Applicable $N/O = Not ObsCritical Risk Factors for Disease$	Mai		Major vi COS	olation Out = Item	ns not in compliance COS = Correcte		_	
In			monstration of knowledge	iviaj	Out	003	24. Person in chars	ge present and performs duties	Out	COS	
(In)	NIO		mmunicable disease restrictions				25. Personal clean	liness and hair restraints			
In)	N/O N/O	3. Dis	charge of eyes, nose, mouth ing, tasting, drinking, tobacco use				26. Approved thaw 27. Food separated				
In	N/O	5. Han	ids clean & properly washed, glove use				28. Washing fruits	and vegetables			
In)	N//4 N//0		dwashing facilities available				29. Toxic substanc	es properly identified, stored and used			
In In	N/A N/O		per hot and cold food holding temps				30. Food storage, 3 33. Nonfood conta	31. Self service, 32. Labeled		-	
In	N/A N/O 8. Time as a public health control, records N/A N/O 9. Proper cooling methods							acilities maintained, test strips		+	
In	N/A N/O 10. Proper cooking time and temps						35. Equipment, ute	nsils, approved, clean good repair			
In In	N/A N/O 11. Reheating temperature for hot holding N/A N/O 12. Returned and reservice of food							uipment, utensils and linens, storage and use			
In)) 12. Returned and reservice of food 13. Food safe and unadulterated						37. Vending Mach	38. Adequate ventilation and lighting			
In	N/A N/O 14. Food contact surfaces clean and sanitized			×			39. Thermometers	39. Thermometers provided and accurate			
In	15. Food from approved source N/A) N/O 16. Shell stock tags, 17. Gulf Oyster regs						40. Wiping cloths properly used and stored				
In In							41. Plumbing, proper backflow prevention 42. Garbage properly disposed; facilities maintained				
In	In N/A N/O 19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean				
							44. Premises clean,	remises clean, vermin proof; personal items separate			
In In	21. Hot & cold water. Temp: \2 3 °F 22. Wastewater properly disposed						d ceilings maintained and clean				
In	23. No rodents, insects, birds, animals						posted; Permit & inspection report available				
							48. Plan Review Re				
N. D			1 Table 1877								
No P			Lagation		Lor	T	D I	1			
°F	Food		Location		°F	Food		Location			
HU	Asada		out to count		ASAAA		Pres looles				
147	7 Rice		Steam Table		42	Pa	rk	walk-in Looler			
140	10 Beans		~								
Comments:											
Comments: Violation											
Provide 50 ppm of chlorine during dishwasher sanitize cycle.											
M	easure	1 0	ppm			7	240		<u>U</u>		
. 1	A		1 1								
Other Violation Clean lint accumulation from ventilation hoodfilters.											
			-								
	ived By:★	n	1				1 1	H. Wells			