

FOOD 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>Taco Bell</u>		Inspection Date: <u>2/11/22</u>	
Address: <u>1145 Hoff Way, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Janice Sutherland</u>	Phone No.: <u>865-5615</u>	Inspection Time: <u>10:45am</u>	Permit Exp. Date:
Certified Food Handler: <u>Ashlee Lawman</u>		Certificate Expiration Date: <u>2/22/24</u> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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		
<input checked="" type="checkbox"/>	In	1. Demonstration of knowledge						24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>	In	2. Communicable disease restrictions						25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used			
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected			
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>	In	6. Handwashing facilities available						29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			
<input checked="" type="checkbox"/>	In	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X	
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reservice of food				37. Vending Machines			
<input checked="" type="checkbox"/>	In	13. Food safe and unadulterated						38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate			
<input checked="" type="checkbox"/>	In	15. Food from approved source						40. Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
<input checked="" type="checkbox"/>	In	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate			
<input checked="" type="checkbox"/>	In	21. Hot & cold water. Temp: <u>122</u> °F						45. Floors, walls and ceilings maintained and clean			
<input checked="" type="checkbox"/>	In	22. Wastewater properly disposed						46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>	In	23. No rodents, insects, birds, animals						47. Signs posted; Permit & inspection report available			
		24. Plan Review Required									

No PHF []					
°F	Food	Location	°F	Food	Location
136	Beef	u-line			
141	Steak	undercounter warmer			
38	Beef	walkin cooler			

Comments:

35) Remove ice accumulation from walk-in freezer condensers. Repair as needed.

Received By: 

REHS: John H. Wells