

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: <u>CK Price Intermediate School</u>		Inspection Date: <u>3/27/19</u>	
Address: <u>1212 Main St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>3/29/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Unified School District</u>	Phone No.:	Inspection Time: <u>11:00am</u>	Permit Exp. Date:
Certified Food Handler: <u>Jennifer Schermer (+1 other)</u>		Certificate Expiration Date: <u>5/4/20</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A						X		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	X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In							X		38. Adequate ventilation and lighting		
In	N/A	N/O				X	X		39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
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								44. Premises clean, vermin proof; personal items separate		
In							X		45. Floors, walls and ceilings maintained and clean		
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
151	Pizza	out for service	37	Milk	Walkin cooler
136	Chicken Sandwich	-- --	40	Ground Beef	Cooking in Walkin cooler
137	Pizza	Vulcan Warmer (small)	36	Milk	Milk cooler
126	Meatball sandwich	Vulcan warmer (tall) - cooked 25m prior			

Comments:

Critical Violation

4) Provide 50 ppm of chlorine sanitizer during dishwash sanitize cycle. Measured 0 ppm.

Other Violations

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured meatball sandwich at 125°F in Tall warmer - allowed sandwich to be served because it was cooked 20-30 minutes earlier.

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

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 2 of 2

Name of Facility/ DBA: CR Price Intermediate School	Inspection Date: 3/27/19
Address: 1212 Main St, Orland, CA 95963	
Owner/Permittee: Orland USD	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:
Other Violations (continued)

1) Adjust Time as a Public Health Control (TPHC) procedure to reflect actual operations. Procedure states no food will be served prior to 11:30; observed food served at 11:00 am.

2) Adjust pre-mix water temperature at Restroom handwash sink to 100° - 108° F. Measured 111° F.

35) Remove frayed spatula & unapproved wooden spoon from facility (immediately abated).

Received By: 	REHS: John H. Wells
--	---------------------