

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>Wendy's</u>		Inspection Date: <u>3/28/22</u>	
Address: <u>4444 Commerce Ln, Orland, CA 95963</u>		Reinspection Date (on or after): <u>4/4/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Pilot Flying J</u>	Phone No.:	Inspection Time: <u>2:45 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Rachel Thaxton - Jennifer Barker, et al.</u>		Certificate Expiration Date: <u>2/19/24</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
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	N/O		7. Proper hot and cold food holding temps	X		X	30. Food storage, 31. Self service, 32. Labeled			
In	N/A			8. Time as a public health control, records	X			33. Nonfood contact surfaces clean			
In	N/A	N/O		9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
In	N/A	N/O		10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		X	
In	N/A	N/O		11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
In	N/A	N/O		12. Returned and reservice of food				37. Vending Machines			
In				13. Food safe and unadulterated				38. Adequate ventilation and lighting			
In	N/A	N/O		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	N/O		16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
In	N/A	N/O		18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
In	N/A	N/O		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				21. Hot & cold water. Temp: <u>124</u> °F				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
42	Raw Hamburger	Cold Beef storage on main line	144	Chili	Main line chili warmer
170	Hamburger	Just off grill	55	Blue Cheese	on cold table (main line)
144	Chicken Nuggets	Warmer by fries	46	cut Tomatoes	(pH 4.4 => OK)
142	Chili	By Drive Thru	41	Beef	walk-in cooler

Comments:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured blue cheese at 55°F on cold table - discarded 1/4 lb.

8) Properly implement time as a public health control (TPHC). Hamburgers were ~~in~~ less than 4 hrs out of prep but not time marked

35a) Repair torn door gaskets on both Delfield freezers.

35b) Replace missing door open button in walk-in freezer.

35c) Clean encrusted Syrup from soda machine (spigots) at drive thru.

Received By: x Emily Martinez REHS: John H. Wells