

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>Orland Senior Nutrition Site</u>		Inspection Date: <u>4/15/22</u>	
Address: <u>19 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Glenn Co. Office of Education</u>	Phone No.: <u>865-1136</u>	Inspection Time: <u>11:05 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Anthony Van Natta</u>		Certificate Expiration Date: <u>2/25/27</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</i> (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			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						X			29. Toxic substances properly identified, stored and used								
In	N/A	N/O	7. Proper hot and cold food holding temps									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	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								
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>138</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
158	Rice	Steam Table	38	Beef	2-Door coolers at North Wall
35	Milk	2 Door cooler by serving window	37	Liquid Eggs	3-Door cooler

Comments:

6) Provide towels from the dispensers in both restrooms.

Received By: Anthony Van Natta REHS: John H. Wells