

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>Uncle Chong's</u> | | Inspection Date: <u>4/4/19</u> | |
| Address: <u>722 Fifth St, Orland, CA</u> | | Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small> | |
| Owner/Permitee: <u>Huong Trang</u> | Phone No.: <u>865-5521</u> | Inspection Time: <u>2:00 pm</u> | Permit Exp. Date: |
| Certified Food Handler: <u>Huong Trang</u> | | Certificate Expiration Date: <u>7/15/20</u> <small>(Certificate expires five years after it is issued)</small> | |
| Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other: | | | |
| Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (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 | | | | 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 | | X | | X |
| In | N/O | 4. | Eating, tasting, drinking, tobacco use | | X | | 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 | | | | 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 | | 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 | | X | | |
| In | N/A | N/O | 14. Food contact surfaces clean and sanitized | X | | X | 39. | Thermometers provided and accurate | | | | |
| In | | | 15. Food from approved source | | | | 40. | Wiping cloths properly used and stored | | X | | |
| 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 | N/O | 20. Health care/ School prohibited food | | | | 44. | Premises clean, vermin proof, personal items separate | | | | |
| In | | | 21. Hot & cold water. Temp: <u>121</u> °F | | | | 45. | Floors, walls and ceilings maintained and clean | | X | | |
| 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 |
| 40 | Pooled Egg | Large Prep Table | 41 | Noodles | Cooling 1 hour |
| 40 | Chicken | " " | 147 | Shrimp | Just out of fryer |
| 137 | Hot & Sour soup | Steam Table | 145 | Rice | Rice Cookers |
| 36 | Chicken | Small Prep Table | 142 | Fried Rice | " " |
| Comments: | | | 42 | 3 Dow Coolers | Chicken |
| <p><u>Critical Violation</u></p> <p>14) Provide 50 ppm of chlorine during dishwasher sanitize cycle. Measured 10 ppm - immediately corrected</p> <p><u>Other Violations</u></p> <p>4) State employee drinks either: away from foods, utensils - or - in a covered cup.</p> <p>4) Clean pink mold from baffle in ice machine</p> | | | | | |
| Received By: <u>Huong</u> | | | REHS: <u>John H. Wells</u> | | |

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Continuation Sheet

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Page 2 of 2

| | |
|--|-----------------------------|
| Name of Facility/ DBA: Uncle Chong's | Inspection Date: 4/24/19 |
| Address: 722 Fifth St, Orland, CA 95963 | |
| Owner/Permittee: Huuah Trang | |
| Applicable Law: CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code | |

Comments:

Other violations (continued)

- 26) Thaw potentially hazardous foods using an approved method: 1) in cooler, 2) under cool running water, 3) in microwave, or 4) as part of a cooking process. (Immediately corrected)
- 35) Clean grease from sides of fryer.
- 35) Clean grease/dirt from hood.
- 45) Clean grease from floors/walls by fryer.
- 40) Store ^{wiping} towels in sanitizer when not in use.

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