

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: Eddy's Wild Winks		Inspection Date: 5/5/19	
Address: 148 E. Walker St, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: Ajit Grewal	Phone No.: 988-3147	Inspection Time: 2:10pm	Permit Exp. Date:
Certified Food Handler: Ajit Grewal		Certificate Expiration Date: 9/15/22 <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
<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				X		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				X		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: °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				
								48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
41	Chicken	2-Door Cooler (kitchen)			
44	sliced tomato	top part of prep cooler			

Comments:

→ Cold hold potentially hazardous foods at/below 41°F.
 Measured sliced tomato at 44°F in top part of prep cooler.

4) Clean mold from baffle in ice machine.

15) Repair leak from faucet assembly at 3-compartment sink.

Received By: Eddy Green REHS: John H. Wells