

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>The Berry Patch</u>		Inspection Date: <u>5/15/19</u>
Address: <u>900 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>5/22/19</u> <small>(Reinspections are subject to fees)</small>
Owner/Permitee: <u>Ilian Corporation</u>	Phone No.: <u>865-8484</u>	Inspection Time: <u>3:30pm</u> Permit Exp. Date:
Certified Food Handler: <u>Jack Wasenius</u>		Certificate Expiration Date: <u>5/23/21</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>		

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							
<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 type="checkbox"/>	In		6. Handwashing facilities available							X		29. Toxic substances properly identified, stored and used			
<input type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps						X		X	30. Food storage, 31. Self service, 32. Labeled		
<input 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 type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair		X
<input type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use		X
<input type="checkbox"/>	In	N/A	N/O	12. Returned and reserve of food									37. Vending Machines		
<input checked="" type="checkbox"/>	In			13. Food safe and unadulterated									38. Adequate ventilation and lighting		X
<input 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 type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention		X
<input type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained		
<input type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food									43. Toilet facilities supplied, properly constructed, clean		
<input type="checkbox"/>	In	N/A		20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate		X
<input checked="" type="checkbox"/>	In			21. Hot & cold water. Temp: <u>137</u> °F									45. Floors, walls and ceilings maintained and clean		X
<input type="checkbox"/>	In			22. Wastewater properly disposed						X			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
57	Bacon	Top part of prep cooler	39	Seasoned Beef	Kitchen Prep cooler
49-51	Hamburgers	" "	45	Sausage	Cooks' 2-Door Time Cooler
151	Baked Beans	Steam Table	45	Ham	" "
39	Milk	Kitchen Coca-Cola cooler	34	Beef	Time 2-Door cooler by office

Comments:
Critical Violations
 a) Hold potentially hazardous foods at/above 135°F or at/below 41°F.
 Measured:
 a) On top part of prep cooler - bacon at 57°F (disposed of 2lbs) and hamburger at 51-49°F (disposed of 1/4 lb)
 b) Cooks' Time 2-Door cooler - Ham & Sausage at 45°F.

Received By: <u>Meyer</u>	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Comments:
Critical Violations (continued)

22) Repair wastewater drip leak to catch bucket beneath 3-compartment sink. This is a potential closure violation!

Other Violations

3) Provide towels at bar handwash sink.

14) Clean mold from baffle in ice machine.

35a) Clean the grease accumulation between fryer & stove.

35b) Repair damaged frame around sliding glass doors on cooks' reach-down freezer.

35c) Repair cracked/loose interior top of lid on reach down freezers in storage room and hallway by office.

37) Secure all CO₂ canisters to a solid surface.

38) Provide light shields & end caps to all fluorescent tubes on lights in kitchen.

41a) Repair inoperative cold handle at mop sink.

41b) Repair inoperative hot handle at basin sink at north wall of kitchen.

41c) Repair drip leak at supply line (red) beneath dishwashers.

44) Cease storing tablet computer on cooks' prep table.

45a) Clean grease accumulation from wall right of fryer.

45b) Repair cracked ceiling in dishwash room.

45c) Repair cracked ceiling in dry storage room.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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