

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>Eddy's Wild Wings</u>		Inspection Date: <u>5/27/21</u>	
Address: <u>148 E. Walker St. Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Ajit Grewal</u>	Phone No.: <u>988-3147</u>	Inspection Time: <u>2:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Ajit Grewal</u>		Certificate Expiration Date: <u>3/15/22</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			
<u>In</u>		1. Demonstration of knowledge					24. Person in charge present and performs duties			
<u>In</u>		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints			
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used			
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected			
<u>In</u>	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	7. Proper hot and cold food holding temps			X		30. Food storage, 31. Self service, 32. Labeled			
In	<u>N/A</u>	8. Time as a public health control, records					33. Nonfood contact surfaces clean			
In	N/A	<u>N/O</u> 9. Proper cooling methods					34. Warewashing facilities maintained, test strips			
In	N/A	<u>N/O</u> 10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair			
In	N/A	<u>N/O</u> 11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
In	N/A	<u>N/O</u> 12. Returned and reservice of food					37. Vending Machines			
<u>In</u>		13. Food safe and unadulterated					38. Adequate ventilation and lighting			
<u>In</u>	N/A	N/O 14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate			
<u>In</u>		15. Food from approved source					40. Wiping cloths properly used and stored			X
In	<u>N/A</u>	N/O 16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention			X
In	<u>N/A</u>	N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
In	<u>N/A</u>	N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean			
In	<u>N/A</u>	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate			
<u>In</u>		21. Hot & cold water. Temp: <u>131</u> °F					45. Floors, walls and ceilings maintained and clean			
<u>In</u>		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
<u>In</u>		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
46	Chicken	2-Door cooler			
46	Cut Tomato	Prep cooler			

Comments:

6) Provide soap at front counter handwash sink. Provide towels from a dispenser at sink.

7) Cold hold potentially hazardous foods at/below 41°F. Measured:
 a) Chicken at 46°F in 2-Door cooler
 b) Cut tomato at 46°F in prep cooler.

40) Store wiping towels in sanitizer when not in use.

41) Detach hose from mop sink - or - provide backflow prevention device.

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