

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: ORLAND STOP & SHOP		Inspection Date: 5/30/23	
Address: 10 WALKER ST, ORLAND, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: SUKHWINDER SINGH	Phone No.:	Inspection Time: 3:00	Permit Exp. Date:
Certified Food Handler: - PACKAGED FOOD -		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="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	Out	COS
Critical Risk Factors for Disease							
<input checked="checked" type="checkbox"/> In					1. Demonstration of knowledge		24. Person in charge present and performs duties
<input checked="checked" type="checkbox"/> In					2. Communicable disease restrictions		25. Personal cleanliness and hair restraints
<input checked="checked" type="checkbox"/> In	N/O				3. Discharge of eyes, nose, mouth		26. Approved thawing methods used
<input checked="checked" type="checkbox"/> In	N/O				4. Eating, tasting, drinking, tobacco use		27. Food separated and protected
<input checked="checked" type="checkbox"/> In	N/O				5. Hands clean & properly washed, glove use		28. Washing fruits and vegetables
<input checked="checked" type="checkbox"/> In					6. Handwashing facilities available		29. Toxic substances properly identified, stored and used
<input checked="checked" type="checkbox"/> In	N/A	N/O			7. Proper hot and cold food holding temps		30. Food storage, 31. Self service, 32. Labeled
<input checked="checked" type="checkbox"/> In	N/A				8. Time as a public health control, records		33. Nonfood contact surfaces clean
<input checked="checked" type="checkbox"/> In	N/A	N/O			9. Proper cooling methods		34. Warewashing facilities maintained, test strips
<input checked="checked" type="checkbox"/> In	N/A	N/O			10. Proper cooking time and temps		35. Equipment, utensils, approved, clean good repair
<input checked="checked" type="checkbox"/> In	N/A	N/O			11. Reheating temperature for hot holding		36. Equipment, utensils and linens, storage and use
<input checked="checked" type="checkbox"/> In	N/A	N/O			12. Returned and reservice of food		37. Vending Machines
<input checked="checked" type="checkbox"/> In					13. Food safe and unadulterated		38. Adequate ventilation and lighting
<input checked="checked" type="checkbox"/> In	N/A	N/O			14. Food contact surfaces clean and sanitized		39. Thermometers provided and accurate
<input checked="checked" type="checkbox"/> In					15. Food from approved source		40. Wiping cloths properly used and stored
<input checked="checked" type="checkbox"/> In	N/A	N/O			16. Shell stock tags, 17. Gulf Oyster regs		41. Plumbing, proper backflow prevention
<input checked="checked" type="checkbox"/> In	N/A	N/O			18. Compliance with HACCP plan		42. Garbage properly disposed; facilities maintained
<input checked="checked" type="checkbox"/> In	N/A	N/O			19. Advisory for raw/undercooked food		43. Toilet facilities supplied, properly constructed, clean
<input checked="checked" type="checkbox"/> In	N/A				20. Health care/ School prohibited food		44. Premises clean, vermin proof; personal items separate
<input checked="checked" type="checkbox"/> In					21. Hot & cold water. Temp: 120 °F		45. Floors, walls and ceilings maintained and clean
<input checked="checked" type="checkbox"/> In					22. Wastewater properly disposed		46. No unapproved living or sleeping quarters
<input checked="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
40	BURRITOS	REACH-IN FRIDGE			
39	MILK	REACH-IN FRIDGE			

Comments: VIOLATIONS:

(41) PROVIDE A BACKFLOW PREVENTION DEVICE ON THE MOP SINK IN THE BACK STORAGE ROOM.

(45) CLEAN & SANITIZE THE WALLS & CEILING IN THE WALK-IN. THESE AREAS ARE VERY FILTHY.

Received By: X [Signature]	REHS: ANDREW P [Signature]
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