

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

Name of Facility/ DBA: <u>Orland Meat Processors</u>		Inspection Date: <u>5/5/22</u>	
Address: <u>308 W. Walker St. Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Francisco Bejarano</u>	Phone No.:	Inspection Time: <u>10:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None current -</u>		Certificate Expiration Date: . <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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											
In						X		X	24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In									27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In									37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean	X	
In	N/A								44. Premises clean, vermin proof; personal items separate		
In							X		45. Floors, walls and ceilings maintained and clean		
In							X		46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
39	Beef	out for Prep			
40	Pig carcass	Front Walk-in Cooler			

Comments:  
Critical Violation  
 1) Provide a food safety manager for facility. Compliance date => 7/5/22.  
Other Violations  
 6) Provide towels at restroom handwash sink.  
 21) Provide hot water at 3-compartment sink.  
 22) Cease draining display cooler to a bucket. Drain cooler to an evaporation pan or other approved receptacle.

Received By: - US Mail -                      REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: <u>Orland Meat Processors</u>	Inspection Date: <u>5/6/22</u>
Address: <u>308 W. Walker St. Orland, CA 95963</u>	
Owner/Permitee: <u>Francisco Bejarano</u>	

Comments:

39) Remove the extensive ice accumulation in ~~side~~ side room of walk-in freezer. Repair as needed.

43) Provide self-closing devices on restroom doors.

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