

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: <u>Orland Steps & Shop</u>		Inspection Date: <u>6/2/22</u>	
Address: <u>10 Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Sukhwinder Singh</u>	Phone No.: <u>(530) 865-5741</u>	Inspection Time: <u>4:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Packaged Food -</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 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
In			1. Demonstration of knowledge									24. Person in charge present and performs duties										
In			2. Communicable disease restrictions									25. Personal cleanliness and hair restraints										
In	N/O		3. Discharge of eyes, nose, mouth									26. Approved thawing methods used										
In	N/O		4. Eating, tasting, drinking, tobacco use									27. Food separated and protected										
In	N/O		5. Hands clean & properly washed, glove use									28. Washing fruits and vegetables										
In			6. Handwashing facilities available									29. Toxic substances properly identified, stored and used										
In	N/A	N/O	7. Proper hot and cold food holding temps									30. Food storage, 31. Self service, 32. Labeled					X					
In	N/A		8. Time as a public health control, records									33. Nonfood contact surfaces clean										
In	N/A	N/O	9. Proper cooling methods									34. Warewashing facilities maintained, test strips										
In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair										
In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use										
In	N/A	N/O	12. Returned and reservice of food									37. Vending Machines										
In			13. Food safe and unadulterated									38. Adequate ventilation and lighting										
In	N/A	N/O	14. Food contact surfaces clean and sanitized									39. Thermometers provided and accurate										
In			15. Food from approved source									40. Wiping cloths properly used and stored										
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention										
In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained										
In	N/A	N/O	19. Advisory for raw/undercooked food									43. Toilet facilities supplied, properly constructed, clean										
In	N/A		20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate										
In			21. Hot & cold water. Temp: °F									45. Floors, walls and ceilings maintained and clean										
In			22. Wastewater properly disposed									46. No unapproved living or sleeping quarters										
In			23. No rodents, insects, birds, animals							X		47. Signs posted; Permit & inspection report available										
												48. Plan Review Required										

No PHF []					
°F	Food	Location	°F	Food	Location
	38 Burrito	walk-in cooler			

Comments:

23) Clean the 5+ rat droppings from southeast corner of dry storage room. Eliminate rodents as needed.

30) Clean dust from canned foods.

Received By: REHS: John H. Wells