

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>Sau-Mor</u>		Inspection Date: <u>6/24/22</u>	
Address: <u>32 E. 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>North State Grocery</u>	Phone No.: <u>865-2112</u>	Inspection Time: <u>11:45 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Caleb Jackson</u>		Certificate Expiration Date: <u>3/19/24</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</u> ("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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		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		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							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		X
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
46	Bakery Prep cooler	Turkey	41	Hot Dogs	18-Door Deli Cooler
38	Chicken	2-Door cooler in Bakery	40	Cotija cheese	" "
39	Chicken Salad	6-Door cooler	45	Bacon	Meat/Cut Room cooler
39	Hard Boiled Egg	Salad Bar	35	Beef	Meat Dept - Walk-in cooler
44	Beef Loin	Meat Display cooler	36	Milk	Dairy Walk-in cooler
44	Ground Beef	" "	42	Chicken	Bakery walk-in cooler
45	Tri-tip	" "	42	Sprouts	5-Door vegetable cooler
39	Hot Dogs	Meat Dept coffin case			
41	Chicken	coffin case			
42	Lunchables	coffin case			

Received By: [Signature] REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: <u>Sav-Mar</u>	Inspection Date: <u>6/24/22</u>
Address: <u>32 E. Walker St, Orland, CA 95963</u>	
Owner/Permitee:	

Comments:

7) Cold hold potentially hazardous foods at/below 41°F . Measured foods at 44-46 in Bakery Prep cooler, Meat Display Case, and Meat/cut room cooler.

41) Repair leaks at bottom of faucet when turned on at the following sinks:

- a) 3 compartment sink in bakery
- b) 2 compartment sink in produce backroom.

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