FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Phone (530) 934-6102 FAX (530) 934-6103										
Name of Facility/ DBA:							Inspection Date:			
150	Sav-Mor						6/24/22			
Addre	A 11					Reinspection Date (on or after);				
130	North State Grocery 865					(Reinspections are subject to trees)				
Owne	Owner/Permitee: Phone N					Inspection Time: Permit Exp. Date:				
IN.	N II 21 II C					5-2112 11:45 am				
Cartif	Certified Food Handler:					2112				
Certif	icu roou mandic	1.				Certificate Expiration Date:				
Ca		acks		=1 .		(Certificate expires five years after it is issued)				
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other: Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)										
Applic	able Law CALIFO	KIVIA KETA	AIL FOOD CODE (CalCode), Beginning wi	in section 1	13700, Cai	ifornia Health and Safety Code	(See reverse side of sheet for summary)			
	In = In compliance N/A = Not Applicable N/O = Not Observed Maj				Maj = Ma	ijor violation Out = Iter	ns not in compliance COS = Correcte	d On Site	2	
			critical Risk Factors for Disease	Maj	Out	COS		Out	COS	
			onstration of knowledge municable disease restrictions		-		ge present and performs duties			
	N/O		harge of eyes, nose, mouth		-		liness and hair restraints , , , , , , , , , , , , , , , , , , ,	-		
In	N/O		ng, tasting, drinking, tobacco use			27. Food separated				
In	N/O		ds clean & properly washed, glove use			28. Washing fruits				
ln			dwashing facilities available				ces properly identified, stored and used			
In	N/A N/O		er hot and cold food holding temps		X		31. Self service, 32. Labeled	-		
In In	N/A N/O		e as a public health control, records er cooling methods				tact surfaces clean		-	
In	N/A N/O		per cooking time and temps				facilities maintained, test strips ensils, approved, clean good repair			
ln	N/A N/O	11. Reh	eating temperature for hot holding				utensils and linens, storage and use			
In	N/A N/O	-	rmed and reservice of food			37. Vending Mach	ines			
In	21/4 21/0		d safe and unadulterated	-			ilation and lighting			
In	N/A N/O		d contact surfaces clean and sanitized d from approved source				provided and accurate properly used and stored			
	N/A N/O		Il stock tags, 17. Gulf Oyster regs				per backflow prevention	V		
In	N/A) N/O		pliance with HACCP plan			42. Garbage prope	rly disposed; facilities maintained			
In	N/A N/O		isory for raw/undercooked food				s supplied, properly constructed, clean			
In	(N/A)	20. Hea	Ith care/ School prohibited food			44. Premises clean	, vermin proof; personal items separate			
-								_		
In		21. Hot	& cold water. Temp: \2 - °F			45. Floors, walls a	nd ceilings maintained and clean			
-	3	21. Hot 22. Was				45. Floors, walls a 46. No unapproved	nd ceilings maintained and clean d living or sleeping quarters			
In In		21. Hot 22. Was	& cold water. Temp: \2 \to \cong F stewater properly disposed			45. Floors, walls a 46. No unapproved	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available			
In In In		21. Hot 22. Was	& cold water. Temp: \2 \to \cong F stewater properly disposed			45. Floors, walls a 46. No unapproved 47. Signs posted; I	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available			
In I		21. Hot 22. Was 23. No 1	& cold water. Temp: 12 + °F stewater properly disposed rodents, insects, birds, animals			45. Floors, walls a 46. No unapproved 47. Signs posted; I 48. Plan Review R	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired			
In In In	PHF []	21. Hot 22. Was 23. No 1	& cold water. Temp: \2 \to \cong F stewater properly disposed		°F	45. Floors, walls a 46. No unapproved 47. Signs posted; I	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location			
In I	Food	21. Hot 22. Was 23. No 1	& cold water. Temp: 27°F stewater properly disposed rodents, insects, birds, animals Location		°F ∠4 (45. Floors, walls a 46. No unapproved 47. Signs posted; I 48. Plan Review R	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired	ler		
No F	Bakeru Prep 100	21. Hot 22. Was 23. No 1	& cold water. Temp: 27°F stewater properly disposed rodents, insects, birds, animals Location		41	45. Floors, walls a 46. No unapproved 47. Signs posted; I 48. Plan Review R	Indiceilings maintained and clean Indiceilings maintained and clean It is inspection report available Indiceiling in the control of the contr	ler		
No F	Food	21. Hot 22. Was 23. No 1	& cold water. Temp: 12 + °F stewater properly disposed rodents, insects, birds, animals Location 2-200 Looles in		°F 41 40	45. Floors, walls a 46. No unapproved 47. Signs posted; I 48. Plan Review R	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location	ler		
No F	Bakera Prep 600 Chicker Chicker	21. Hot 22. Was 23. No I	& cold water. Temp: 27°F stewater properly disposed rodents, insects, birds, animals Location		41	45. Floors, walls a 46. No unapproved 47. Signs posted; I 48. Plan Review R	Indiceilings maintained and clean Indiceilings maintained and clean It is inspection report available Indiceiling in the control of the contr		ex	
No F -46 -38	Bakera Pref 600 Chicker Chicker Salar	21. Hot 22. Was 23. No I	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Torkey 2-Loan Loales in Bakera 6-Loan Loales		41 40 45	Food Food Food As Plan Review R	nd ceilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location 18 - Down Deli Cool Meat/Cut Room			
No F °F 46	Bakera Prep 600 Chicker Chicker	21. Hot 22. Was 23. No I	& cold water. Temp: 12 + °F stewater properly disposed rodents, insects, birds, animals Location Location 2-Location Bakere		41 40 45	45. Floors, walls a 46. No unapproved 47. Signs posted; I 48. Plan Review R	Indiceilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location 18 - Down Deli Cool Meat/Cut Room Meat Dept -	Coole		
No F 46 38 39	Bakera Pref Coc Chicker Chicker Salar Hard Bo Ess	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Location Location A Torkey Salad Bar Salad Bar	oles	41 40 45 35	Food Food Food As Plan Review R	Indiceilings maintained and clean d living or sleeping quarters Permit & inspection report available dequired Location 18 - Down Deli Cool Meat/Cut Room Meat Dept- Walknin (Coole	v	
No F •F 46 38 39 39	Bakera Pref Coc Chicker Chicker Salar Hard Bo Ess ments:	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Torkey 2-Loan Loales in Bakera 6-Loan Loales	oles	41 40 45 35 36	Food Food	Indicilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location 18-Dow-Deli Cool Meat/Cut Room Meat Dept- Walkin (Dairy Walkin (Coole	7	
No F °F 46 38 39 39	Bakera Pref Coc Chicker Chicker Salar Hard Bo Ess	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Torkey 2-Doar Looler in Bakera 6-Doar Looler Salad Bar Meat Display Co	oles	41 40 45 35 36 42	Food How begger Bacon Beef Milk Chicken	Location Location Sakera Walk-in Religings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location Location Location Meat/Cut Room Meat/Dept- Walk-in Rakera Walk-in	Coole	7	
No F •F 46 38 39 39	Food Bakera Pref 600 Chicker Salar Hard Bo TESS THEORY BEEF L	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Location Location Location Salera 6-Doar Cooler in Salera Meat Display Co		41 40 45 35 36 42	Food Food	Indicilings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location 18-Dow-Deli Cool Meat/Cut Room Meat Dept- Walkin (Dairy Walkin (Coole	7	
No F %F 46 38 39 39 44 45	Rood Bakera Pref 600 Chicke Chicke Salar Hard Bo Ess monts: Beef L Ground Ree	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Location Location Location Robert Salad Bar Meat Display Co		41 40 45 35 36 42	Food How begger Bacon Beef Milk Chicken	Location Location Sakera Walk-in Religings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location Location Location Meat/Cut Room Meat/Dept- Walk-in Rakera Walk-in	Coole	7	
No F 46 38 39 39 44 45 39	Rood Bakera Pref 600 Chicke Chicke Salar Hard Bo ESS THORITHMENTS THE L Chicke Chicke	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Location Location Location Location Location Location Location Location Meat Looler in Bakera Salad Bar Meat Display Co Meat Display Co Coffin Case Coffin Case		41 40 45 35 36 42	Food How begger Bacon Beef Milk Chicken	Location Location Sakera Walk-in Religings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location Location Location Meat/Cut Room Meat/Dept- Walk-in Rakera Walk-in	Coole	7	
No F 46 38 39 39 44 45 39	Food Bakera Pref 600 Chicke Chicker Salac Hard Bo ESS Ments: Beef L Ground Bee	21. Hot 22. Was 23. No 1	& cold water. Temp: 127°F stewater properly disposed rodents, insects, birds, animals Location Location Location Location Location Salad Sar Meat Display Co Meat Display Co Meat Dest Coffin		41 40 45 35 36 42	Food How begger Bacon Beef Milk Chicken	Location Location Sakera Walk-in Religings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location Location Location Meat/Cut Room Meat/Dept- Walk-in Rakera Walk-in	Coole	7	
No F 46 38 39 39 44 45 39	Rood Bakera Pref 600 Chicke Chicke Salar Hard Bo ESS THORITHMENTS THE L Chicke Chicke	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Location Location Location Location Location Location Location Location Meat Looler in Bakera Salad Bar Meat Display Co Meat Display Co Coffin Case Coffin Case		41 40 45 35 36 42	Food How begger Bacon Beef Milk Chicken	Location Location Sakera Walk-in Religings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location Location Location Meat/Cut Room Meat/Dept- Walk-in Rakera Walk-in	Coole	7	
No I 46 38 39 39 44 45 39 41 42	Rood Bakera Pref 600 Chicke Chicke Salar Hard Bo ESS THORITHMENTS THE L Chicke Chicke	21. Hot 22. Was 23. No 1	& cold water. Temp: 12+°F stewater properly disposed rodents, insects, birds, animals Location Location Location Location Location Location Location Location Location Meat Looler in Bakera Salad Bar Meat Display Co Meat Display Co Coffin Case Coffin Case		41 40 45 35 36 42 42	Food Food How boxs Cotisse Bacon Beef Milk Chicken Spronts	Location Location Sakera Walk-in Religings maintained and clean d living or sleeping quarters Permit & inspection report available lequired Location Location Location Meat/Cut Room Meat/Dept- Walk-in Rakera Walk-in	Coole	7	

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:
Sav-Blar	6/24/22
	1
Address: 32 E. Walker St. Orland, CA 95963 Owner/Permitee:	
Owner/Permitee:	'
D D	
Comments:	
Cold hold potentially hazardous foods at/be/ou	041°F. Measured
Gold hold potentially hazardous foods at below foods at 44-46 in Bakery Prep Goles, Me	at Display Case, and
Meat/out room water.	9
Repair leaks at botten of fancet when turn	ed or at the
tollowing sinks?	
à 3 compartment sink in bakery à 2 compartment sink in produce backroom	20
b) & comparinery sink in produce backroom	v / ^
	11 10 11=
Received By: REHS:	H. Wells