FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 225 N. Tehama Street, Willows, CA 95988

		Phone	(530)934	1-6102	FAX (530	0) 934-6103		-		
Name of Facility/ DE	BA:	0	Inspection Date:							
Blue Plate Special							7/1/22			
Address:							Reinspection Date (on or after):			
1900 Newerlle Rd. Orland CA S.					5963 (Reinspections are subject to fees)					
Owner/Permitee: Phone No.:							Inspection Time: Permit Ex	xp. Date:	:	
Then Mile					65-8484 11:00am					
Certified Food Handler:					Certificate Expiration Date:					
Lack Wasening (expired)							5/23/21			
Service: Routine Inspection										
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 complia		/A = Not Applicable N/O = Not Obs	Maj	Out	COS COS	iation Out = Item	s not in compliance COS = Correcte	Out Out	COS	
In		ionstration of knowledge	Tring	X	555	24. Person in charg	e present and performs duties	Out	005	
(In)		municable disease restrictions				25. Personal cleanli	iness and hair restraints			
In N/O		harge of eyes, nose, mouth	-			26. Approved thaw				
In N/O N/O		ng, tasting, drinking, tobacco use ds clean & properly washed, glove use				27. Food separated 28. Washing fruits				
In		dwashing facilities available					es properly identified, stored and used			
In N/A N/O	7. Prop	7. Proper hot and cold food holding temps		X		30. Food storage, 3	d storage, 31. Self service, 32. Labeled			
In N/A		e as a public health control, records					ntact surfaces clean			
In N/A N/O		er cooling methods per cooking time and temps	+	-			acilities maintained, test strips nsils, approved, clean good repair	-	-	
In N/A N/O		eating temperature for hot holding					nsils and linens, storage and use	X		
In N/A N/O		urned and reservice of food				37. Vending Machi				
In		d safe and unadulterated				38. Adequate ventil		X		
In N/A N/O		d contact surfaces clean and sanitized	+	X	-		provided and accurate			
In N/A N/O	16. She	d from approved source Il stock tags, 17. Gulf Oyster regs	+				roperly used and stored er backflow prevention	×		
In N/A N/O		npliance with HACCP plan					ly disposed; facilities maintained	_		
In N/A N/O		risory for raw/undercooked food				43. Toilet facilities	supplied, properly constructed, clean	X		
In N/A		lth care/ School prohibited food	1				vermin proof; personal items separate			
(In)				1 1		45. Floors, walls and ceilings maintained and clean				
In	22 11/2	towater properly disposed				46 No unanneared	living or alconing quarters			
In In		stewater properly disposed rodents, insects, birds, animals					living or sleeping quarters ermit & inspection report available			
The same of the sa		stewater properly disposed rodents, insects, birds, animals					ermit & inspection report available			
[In]						47. Signs posted; Pe	ermit & inspection report available			
No PHF []	23. No	rodents, insects, birds, animals				47. Signs posted; Po 48. Plan Review Re	ermit & inspection report available equired			
In	23. No	Location		°F		47. Signs posted; Pe	ermit & inspection report available			
No PHF [] or Food	23. No	rodents, insects, birds, animals		°F	SSan	47. Signs posted; Po 48. Plan Review Re	Location 2-Down Loca-Lola	2		
No PHF [] or Food Reas	23. No	Location		43	-	47. Signs posted; Pd 48. Plan Review Re Food	Location 2-Down loca-lola Cooles 1-Down Wea-lola	2		
No PHF [] of Food sq Fooded Eas HS Anju	23. No	Location Locks' Prep Coole Steam Table		43	Tu	47. Signs posted; Po 48. Plan Review Re Food	Location 2-Down Loca-Color Cooles Cooles 2-Down Mca-Color Cooles Cooles Cooles Cooles Cooles Cooles Cooles Cooles Cooles	25 11		
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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

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Name of Facility / DBA:	Inspection Date:							
Blue Plate Special	7/1/22							
Address:								
Address: 900 Mewrille Rd, Orland, CA 95963 Owner/Permitee:								
Mike Ilian								
Comments:								
,								
Repair inoperable/loose handles at map sink. Derovide self-closing device on women's restroom door.								
priorite set-closing acrice on womens is	STOOM ADON.							
1								
Received By:	H. Wells							