

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>La Corona</u>		Inspection Date: <u>7/13/21</u>	
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>1:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alejandra Plascencia</u>		Certificate Expiration Date: <u>9/26/24</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			
<u>In</u>		1. Demonstration of knowledge					24. Person in charge present and performs duties			
<u>In</u>		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints			
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used			
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected			
<u>In</u>	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables			
<u>In</u>		6. Handwashing facilities available					29. Toxic substances properly identified, stored and used			
<u>In</u>	N/A	N/O 7. Proper hot and cold food holding temps			X		30. Food storage, 31. Self service, 32. Labeled			
<u>In</u>	N/A	8. Time as a public health control, records					33. Nonfood contact surfaces clean			
<u>In</u>	N/A	N/O 9. Proper cooling methods					34. Warewashing facilities maintained, test strips			
<u>In</u>	N/A	N/O 10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair			X
<u>In</u>	N/A	N/O 11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use			
<u>In</u>	N/A	N/O 12. Returned and reservice of food					37. Vending Machines			
<u>In</u>		13. Food safe and unadulterated					38. Adequate ventilation and lighting			
<u>In</u>	N/A	N/O 14. Food contact surfaces clean and sanitized			X		39. Thermometers provided and accurate			
<u>In</u>		15. Food from approved source					40. Wiping cloths properly used and stored			
<u>In</u>	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention			
<u>In</u>	N/A	N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained			
<u>In</u>	N/A	N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean			
<u>In</u>	N/A	20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate			
<u>In</u>		21. Hot & cold water. Temp: °F					45. Floors, walls and ceilings maintained and clean			X
<u>In</u>		22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
<u>In</u>		23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available			
							48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
133	Beans	Steam Table	43	Sour cream	Prep cooler
147	Shredded Beef	" "	37	Beans	Walk-in cooler

Critical Violation

Comments:
 17) ~~Provide~~ 50 ppm of chlorine during dishwasher sanitize cycle. Measured 0 ppm.

Other Violations

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured beans at 133°F on steam table & sour cream at 43°F in prep cooler.

45) Repair drip leak from light/ceiling in walk-in cooler

Received By: [Signature] REHS: John H Wells