FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

		Phone	orth Villa (530) 93	4-6102	FAX (5	30) 934-6103			
Name of Facility/ DE			, , , , ,		. , ,		Inspection Date:	***************************************	
PIFresh # 1019							7/18/19		
Address:	-						Reinspection Date (on or after):		
4444 Commerce Lane Orlan				nd (A 35963			(Reinspections are subject to fees)		
Owner/Permitee:					.:		Inspection Time: Permit E	xp. Date	:
Pilot Flying				(530) 865-0109			11:45 am	•	
Certified Food Handler:							Certificate Expiration Date:		
Ron Thanton (+ 1 other)							(Certificate expires five years after it is issued)		
	itine Insp		nplaint	☐ Co	nstructio	on/Pre-opening	Other:	ueu)	
		AIL FOOD CODE ("CalCode), Beginning with					(See reverse side of sheet for summary)		
In — In comuli		N/O = Not Applicable N/O = Not Observe	d	Mai - N	Anina sai	olotica Out - Itaa	and in compliance COS = Compate	d On Cit	
in = in compila	In = In compliance N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease		Mai	Out Out	Major vio	olation Out = Item	s not in compliance COS = Correcte	Out	COS
- In		nonstration of knowledge		1		24. Person in charg	e present and performs duties		
In		nmunicable disease restrictions	10000				iness and hair restraints		
In N/O N/O		Discharge of eyes, nose, mouth Eating, tasting, drinking, tobacco use				26. Approved thaw 27. Food separated	wing methods used		
In N/O	5. Hands clean & properly washed, glove use					28. Washing fruits			
In	Handwashing facilities available					29. Toxic substance	ces properly identified, stored and used		
In N/A N/O					X		1. Self service, 32. Labeled		
				-			act surfaces clean facilities maintained, test strips		
N/A N/O 10. Proper cooking time and temps							nsils, approved, clean good repair		
In N/A N/O 11. Reheating temperature for hot holding			(1980)				nsils and linens, storage and use		
	In N/A N/O 12. Returned and reservice of food In 13. Food safe and unadulterated					37. Vending Machi 38. Adequate ventil			-
In N/A N/O							provided and accurate		
In 15. Food from approved source			3214			40. Wiping cloths p	roperly used and stored		
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs							proper backflow prevention		
In N/A N/O 18. Compliance with HACCP plan In N/A N/O 19. Advisory for raw/undercooked food							arbage properly disposed; facilities maintained bilet facilities supplied, properly constructed, clean		
In N/A 20. Health care/ School prohibited food						clean, vermin proof; personal items separate			
In 21. Hot & cold water. Temp: 135 °F						remin proof, personal mems separate			
-						45. Floors, walls an	d ceilings maintained and clean		
In	22. Was	stewater properly disposed				45. Floors, walls an 46. No unapproved	d ceilings maintained and clean living or sleeping quarters		
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