

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

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

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Name of Facility/ DBA: <b>Glomia's Restaurant &amp; Market</b>			Inspection Date: <b>7/21/22</b>		
Address: <b>709 Fourth St, Orland, CA 95963</b>			Reinspection Date (on or after): <b>Next Inspection</b> <small>(Reinspections are subject to fees)</small>		
Owner/Permitee: <b>Jose Rodinez</b>		Phone No.:		Inspection Time:	
		<b>865-2111</b>		<b>4:00 pm</b>	
Certified Food Handler: <b>- Packaged Food -</b>			Permit Exp. Date:		
			Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>		
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:					
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE</b> ("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
<input checked="" type="checkbox"/>			1. Demonstration of knowledge				24. Person in charge present and performs duties				
<input checked="" type="checkbox"/>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints				
<input checked="" type="checkbox"/>		N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used				
<input checked="" type="checkbox"/>		N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected				
<input checked="" type="checkbox"/>		N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
<input checked="" type="checkbox"/>			6. Handwashing facilities available			X	29. Toxic substances properly identified, stored and used				
<input checked="" type="checkbox"/>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled				
<input checked="" type="checkbox"/>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean				
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips				
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair				
<input checked="" type="checkbox"/>	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use				
<input checked="" type="checkbox"/>	N/A	N/O	12. Returned and reservice of food				37. Vending Machines				
<input checked="" type="checkbox"/>			13. Food safe and unadulterated				38. Adequate ventilation and lighting				
<input checked="" type="checkbox"/>	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate				
<input checked="" type="checkbox"/>			15. Food from approved source				40. Wiping cloths properly used and stored				
<input checked="" type="checkbox"/>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention				
<input checked="" type="checkbox"/>	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained				
<input checked="" type="checkbox"/>	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean				
<input checked="" type="checkbox"/>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof, personal items separate				
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: <b>122</b> °F				45. Floors, walls and ceilings maintained and clean				
<input checked="" type="checkbox"/>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
<input checked="" type="checkbox"/>			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
	<b>37 Plan</b>	<b>1-Door cooler</b>			

Comments:

**Provide soap & towels in restroom.**

Received By  REHS: **John H. Wells**