FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

Page 1 of

	CC 111 (DD				34-6102 F	121 (33	0,751-0105	Inspection Date:			
Name of Facility/ DBA:											
ORLAND LIBERTY FOOD Address: 506 SIXTH ST., ORLAND Owner/Permitee:					* GRAS			7/21/23			
Addre	ess:	~		1				Reinspection Date (on or a	after):		
	506	SIXT	H ST., ORLAND	> , 1	CA	95	963	(Reinspections are subject to fees)			
Owner	r/Permitee:	\ n	1		Phone No.:			Inspection Time:	Permit Ex	p. Date:	
$I \setminus$	JIRDI	\)	MIREC. NO.					9:30			
Certifi	ied Food Handle	r:						Certificate Expiration Date	e:		
_	PACK	ALE	D FOOD -					(Certificate expires five years	s after it is issu	ied)	
Servic		ine Inspec		laint	☐ Cons	struction	n/Pre-opening 🗆	Other:		,	
Applica	able Law <i>CALIFO</i>	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	section	ı 113700, Cai	ifornia l	Health and Safety Code (See reverse side of sheet for sum	nmary)		
	In = In complian	NI/	A = Not A mulicable NI/O = Not Obse	en i o d	Mait - M	da-vda	lation Out = Itoma	not in compliance. COS	· - Camaata	LOn Cita	
-	In = In complian		A = Not Applicable N/O = Not Obse ritical Risk Factors for Disease	Mai	Maj = Ma	COS	lation Out = Items	not in compliance COS	S = Corrected	Out	COS
In	Demonstration of knowledge			1114	Jul	000	24. Person in charge	in charge present and performs duties			000
In	Communicable disease restrictions							eanliness and hair restraints			
/m	N/O 3. Discharge of eyes, nose, mouth							oved thawing methods used			
In	N/O 4. Eating, tasting, drinking, tobacco use N/O 5. Hands clean & properly washed, glove use				-			parated and protected g fruits and vegetables			-
Tin								nces properly identified, stored and used			
In							30. Food storage, 31	, 31. Self service, 32. Labeled			
-	8. Time as a public health control, records						33. Nonfood contact	ntact surfaces clean			
In								cilities maintained, test strip			
In In								sils, approved, clean good re sils and linens, storage and i	×		
In							37. Vending Machin	t, utensils and linens, storage and use Machines			
In	13. Food safe and unadulterated						38. Adequate ventila	ate ventilation and lighting			
In								nometers provided and accurate			
	15. Food from approved source				+			Wiping cloths properly used and stored			
In N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs In N/O 18. Compliance with HACCP plan								Plumbing, proper backflow prevention Garbage properly disposed; facilities maintained			
In N/O 19. Advisory for raw/undercooked food								facilities supplied, properly constructed, clean			
In N/A 20. Health care/ School prohibited food								clean, vermin proof; personal items separate			
			& cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					d ceilings maintained and cle	ean		
22. Wastewater properly disposed								ved living or sleeping quarters l; Permit & inspection report available			
1 Ziei		22 No m	Idente incacte hirde animale								
(In)		23. No re	odents, insects, birds, animals		-				ailable		
(In		23. No re	odents, insects, birds, animals				48. Plan Review Re		ailable		
No P	PHF []	23. No re	odents, insects, birds, animals						ailable		
	PHF []		Location		°F			quired	ation		
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