

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <i>Dollar General Store #14707</i>		Inspection Date: <i>7/28/22</i>	
Address: <i>851 Newville Rd, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Dolgen California LLC</i>	Phone No.:	Inspection Time: <i>4:30pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Packaged Food -</i>		Certificate Expiration Date: <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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					
<i>In</i>								24. Person in charge present and performs duties			
<i>In</i>								25. Personal cleanliness and hair restraints			
<i>In</i>	N/O							26. Approved thawing methods used			
<i>In</i>	N/O							27. Food separated and protected			
<i>In</i>	N/O							28. Washing fruits and vegetables			
<i>In</i>								29. Toxic substances properly identified, stored and used			
<i>In</i>	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled			<i>X</i>
<i>In</i>	<i>N/A</i>							33. Nonfood contact surfaces clean			
<i>In</i>	<i>N/A</i>	N/O						34. Warewashing facilities maintained, test strips			
<i>In</i>	<i>N/A</i>	N/O						35. Equipment, utensils, approved, clean good repair			<i>X</i>
<i>In</i>	<i>N/A</i>	N/O						36. Equipment, utensils and linens, storage and use			
<i>In</i>	<i>N/A</i>	N/O						37. Vending Machines			
<i>In</i>	<i>N/A</i>	N/O						38. Adequate ventilation and lighting			
<i>In</i>	<i>N/A</i>	N/O						39. Thermometers provided and accurate			
<i>In</i>	<i>N/A</i>	N/O						40. Wiping cloths properly used and stored			
<i>In</i>	<i>N/A</i>	N/O						41. Plumbing, proper backflow prevention			
<i>In</i>	<i>N/A</i>	N/O						42. Garbage properly disposed; facilities maintained			
<i>In</i>	<i>N/A</i>	N/O						43. Toilet facilities supplied, properly constructed, clean			
<i>In</i>	<i>N/A</i>							44. Premises clean, vermin proof; personal items separate			
<i>In</i>								45. Floors, walls and ceilings maintained and clean			
<i>In</i>								46. No unapproved living or sleeping quarters			
<i>In</i>								47. Signs posted; Permit & inspection report available			
<i>In</i>								48. Plan Review Required			

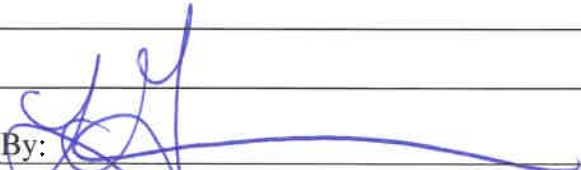
No PHF []					
°F	Food	Location	°F	Food	Location
	<i>42 Milk</i>	<i>Dairy cooler</i>			
	<i>38 Hot Dogs</i>	<i>Deli cooler</i>			

Comments:

2) Provide towels from the dispenser in restroom -

3) Cease storing boxes of wine in restroom -

3) Repair turn door gasket on beer cooler.

Received By:  REHS: *John H. Wells*