

**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: <u>I-5 Cafe</u>		Inspection Date: <u>7/29/22</u>	
Address: <u>1165 Hoff Way, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/5/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Ferreira</u>	Phone No.:	Inspection Time: <u>12:20 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Frank Ferreira</u>		Certificate Expiration Date: <u>1/5/27</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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					
In								24. Person in charge present and performs duties			
In								25. Personal cleanliness and hair restraints			
In	N/O							26. Approved thawing methods used			
In	N/O							27. Food separated and protected			
In	N/O							28. Washing fruits and vegetables			
In								29. Toxic substances properly identified, stored and used			
In	N/A	N/O						30. Food storage, 31. Self service, 32. Labeled			
In	N/A							33. Nonfood contact surfaces clean			
In	N/A	N/O						34. Warewashing facilities maintained, test strips			
In	N/A	N/O						35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O						36. Equipment, utensils and linens, storage and use			
In	N/A	N/O						37. Vending Machines			
In								38. Adequate ventilation and lighting			
In	N/A	N/O						39. Thermometers provided and accurate			
In								40. Wiping cloths properly used and stored			
In	N/A	N/O						41. Plumbing, proper backflow prevention			
In	N/A	N/O						42. Garbage properly disposed; facilities maintained			
In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean			
In	N/A							44. Premises clean, vermin proof; personal items separate			
In								45. Floors, walls and ceilings maintained and clean			
In								46. No unapproved living or sleeping quarters			
In								47. Signs posted; Permit & inspection report available			
In								48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
52	Turkey	Cooks' Left Prep cooler	64	Pooled Eggs	Right cooks' prep cooler
52	Ham	" "	42	Melon	Left Servers' prep cooler
52	<del>Roast Pastrami</del>	" "			
55-53	Roast Beef	" "			

Comments:  
 Recheck of violations from 7/22/22 found all violations except food temperatures corrected.

Turkey/Ham/Pastrami/Roast Beef - Discarded 1 lb each.

Pooled Eggs - Discarded 3 lbs.

Received By: Dolih Mekken      REHS: John H. Wells