

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>Dutch Bros.</u>		Inspection Date: <u>7/6/22</u>	
Address: <u>902 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Matt Long</u>	Phone No.:	Inspection Time: <u>3:00pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Sierra Walker</u>		Certificate Expiration Date: <u>2/22/23</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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
49	Kick Me Mix	undercounter cooler	42	Milk	Walk in Cooler
49	Chocolate Blend	out at room temp			

Comments:

6) cease obstructing handwash sink with a ladder.

7) cold hold potentially hazardous foods at below 41°F - Measured:

a) In undercounter cooler - Kick Me Mix at 49°F.

b) Out at room temp - Chocolate mix at 49°F.

10) Store wiping towels in sanitizer when not in use.

Received By: <u>x [Signature]</u>	REHS: <u>John H. Wells</u>
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