FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of

Phone (530) 934-6102 FAX (530) 934-6103										
Name of Facility/ DBA: Inspection/Date:										
LaCorona							7/7/20			
Address:								Reinspection Date (on or after):		
1002 Sixth St, Orland, CA 95963							(Reinspections are subject to feet)	^		
								Inspection Time: Permit Ex		
Martin Galvan							4:00 pm			
Certified Food Handler:							Certificate Expiration Date: /			
Alxiandrina Plascencia							m	(Certificate expires five years after it is issu	ed)	
Service: Routine Inspection										
Applicable Law CALIFORNIA RETAIL FOOD CODE ("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										
T.			ritical Risk Factors for Disease	Maj	Out	COS	24 Danier in all and	The second of th	Out COS	
In In		Demonstration of knowledge Communicable disease restrictions			-	24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints				
In	N/O									
In	N/O 4. Eating, tasting, drinking, tobacco use			_	1			26. Approved thawing methods used 27. Food separated and protected		
In	N/O	5 Hand	is clean & properly washed, glove use				28. Washing fruits a			
In			lwashing facilities available					exic substances properly identified, stored and used		
In	N/A N/O		er hot and cold food holding temps		X			ood storage, 31. Self service, 32. Labeled		
In	N/A		as a public health control, records		^			ood contact surfaces clean		
In	N/A N/O		er cooling methods				34. Warewashing facilities maintained, test strips			
In	N/A N/O		per cooking time and temps					ment, utensils, approved, clean good repair		
In	N/A N/O		eating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
In	N/A N/O		rmed and reservice of food				37. Vending Machines			
In		13. Foo	d safe and unadulterated				38. Adequate ventilation and lighting			
In	N/A N/O		i contact surfaces clean and sanitized				39. Thermometers provided and accurate			
In			from approved source				40. Wiping cloths properly used and stored			
In	N/A N/O		l stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
In	N/A N/O		pliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
In	N/A N/O		isory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
In	N/A		th care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
In							45. Floors, walls and ceilings maintained and clean			
					1 . 1		45. Floors, walls an	d ceilings maintained and clean		
In										
In In		22. Was	tewater properly disposed	r .	-		46. No unapproved	living or sleeping quarters		
		22. Was					46. No unapproved	living or sleeping quarters ermit & inspection report available		
In		22. Was	tewater properly disposed	b			46. No unapproved 47. Signs posted; Pe	living or sleeping quarters ermit & inspection report available		
In No P	- h d	22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals	1	·		46. No unapproved 47. Signs posted; Pe 48. Plan Review Re	living or sleeping quarters crmit & inspection report available quired		
In	HF []	22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals Location		۰F		46. No unapproved 47. Signs posted; Pe	living or sleeping quarters rmit & inspection report available quired Location		
In No P	- h d	22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals	**	•F		46. No unapproved 47. Signs posted; Pe 48. Plan Review Re	living or sleeping quarters crmit & inspection report available quired		
No P	Rice	22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals Location		46	chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location		
No P F 149	- h d	22. Was 23. No 1	Location Steam Table		46		46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Cooles		
No P	Rice	22. Was 23. No 1	tewater properly disposed odents, insects, birds, animals Location		46	chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Cooles		
No P F 149	Rice	22. Was 23. No 1	Location Steam Table		46	chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Cooles		
No P	Rice	22. Was 23. No 1	Location Steam Table		46	chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Cooles		
No P	Rice Mole Ground Bet	22. Was 23. No r	Location Steam Table Prep Coales		46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole		
No P	Rice Mole Ground Bet	22. Was 23. No r	Location Steam Table Prep Coales	<u> </u>	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	410 F	
No P	Rice Mole Ground Bet	22. Was 23. No r	Location Steam Table Prep Coales	4000	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	
No P	Rice Mole Ground Bet	22. Was 23. No r	Location Steam Table Prep Coales	£000	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Cooles	41°F.	
No P	Rice Mole Ground Bet	22. Was 23. No r	Location Steam Table Prep Coales	£000	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	
No P	Produce Prounce Bet mments:	22. Was 23. No r	Location Steam Table Prep Coales	£000	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	
No P	Produce Prounce Bet mments:	22. Was 23. No r	Location Steam Table Prep Coales	\$000 46	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	
No P	Produce Prounce Bet mments:	22. Was 23. No r	Location Steam Table Prep Coales	£000	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	
No P	Produce Prounce Bet mments:	22. Was 23. No r	Location Steam Table Prep Coales	\$000 46	46	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	
No P 9F 149 149 149 140 140 140 140 140	Produce Prounce Bet mments:	22. Was 23. No 1	Location Steam Table Prep Coales	£000	46 44 5°F	Chi	46. No unapproved 47. Signs posted; Pe 48. Plan Review Re Food Left Beefat	living or sleeping quarters rmit & inspection report available quired Location Walk-in Coole	41°F.	