

## 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>The Maple Garden</u>		Inspection Date: <u>8/10/22</u>	
Address: <u>729 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): -	
Owner/Permittee: <u>Wei Quan Mai</u>		Phone No.: <u>865-1838</u>	Inspection Time: <u>4:00 pm</u>
Certified Food Handler: <u>Wei Quan Mai</u>		Permit Exp. Date: <u>9/14/25</u>	
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 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		Critical Risk Factors for Disease		Maj	Out	COS		Out	COS
<u>In</u>		1. Demonstration of knowledge				24. Person in charge present and performs duties			
<u>In</u>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints			
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used			
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected			
<u>In</u>	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables			
<u>In</u>		6. Handwashing facilities available		X	X	29. Toxic substances properly identified, stored and used			
<u>In</u>	N/A    N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			
<u>In</u>	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean			
<u>In</u>	N/A    N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
<u>In</u>	N/A    N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair			
<u>In</u>	N/A    N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
<u>In</u>	N/A    N/O	12. Returned and reservice of food				37. Vending Machines			
<u>In</u>		13. Food safe and unadulterated				38. Adequate ventilation and lighting			
<u>In</u>	N/A    N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate			
<u>In</u>		15. Food from approved source				40. Wiping cloths properly used and stored			
<u>In</u>	N/A    N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
<u>In</u>	N/A    N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
<u>In</u>	N/A    N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
<u>In</u>	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
<u>In</u>		21. Hot & cold water. Temp: <u>144</u> °F				45. Floors, walls and ceilings maintained and clean			
<u>In</u>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters			
<u>In</u>		23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available			
						48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
42	Shrimp	Prep cooler	42	Breaded chicken	Walk-in cooler
41	Chicken	" "	146	Egg Drop Soup	Inside Rice warmer
144	White Rice	Rice Warmer			
136	Fried Rice	" "			

**Comments:**

Provide towels at all handwash sinks. Immediately corrected.

Received By: [Signature]

REHS: John H. Wells