

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Taco Bell</u>		Inspection Date: <u>8/11/21</u>	
Address: <u>1145 Hoff Way, Orland, CA 95963</u>		Reinspection Date (on or after): <u>8/12/21</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Janice Sutherland</u>	Phone No.: <u>865-5615</u>	Inspection Time: <u>3:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alussa Stout</u>		Certificate Expiration Date: <u>2/3/23</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode)</u> , 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			
<input checked="" type="checkbox"/>		1. Demonstration of knowledge					24. Person in charge present and performs duties			
<input checked="" type="checkbox"/>		2. Communicable disease restrictions					25. Personal cleanliness and hair restraints			
<input checked="" type="checkbox"/>	N/O	3. Discharge of eyes, nose, mouth					26. Approved thawing methods used			
<input checked="" type="checkbox"/>	N/O	4. Eating, tasting, drinking, tobacco use					27. Food separated and protected			
<input checked="" type="checkbox"/>	N/O	5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>		6. Handwashing facilities available					29. Toxic substances properly identified, stored and used			
<input checked="" type="checkbox"/>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled			
<input checked="" type="checkbox"/>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips			
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair			
<input checked="" type="checkbox"/>	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
<input checked="" type="checkbox"/>	N/A	N/O	12. Returned and reserve of food				37. Vending Machines			
<input checked="" type="checkbox"/>			13. Food safe and unadulterated				38. Adequate ventilation and lighting			
<input checked="" type="checkbox"/>	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate			
<input checked="" type="checkbox"/>			15. Food from approved source				40. Wiping cloths properly used and stored			
<input checked="" type="checkbox"/>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention			
<input checked="" type="checkbox"/>	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			
<input checked="" type="checkbox"/>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: <u>105</u> °F		X		45. Floors, walls and ceilings maintained and clean			X
<input checked="" type="checkbox"/>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>			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
145	Beans	I-line	139	Beef	undercounter warmer
145	Beef	U-line	41	Beef	Walk-in cooler

Comments:

* Critical Violation (Potential closure violation)

2) Provide hot water of 120°F. Measured 105°F.

4) Repair missing/chipped base coving in a few kitchen locations & men's restroom.

Received By:  REHS: John H. Wells