

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>Taw Bell</u>		Inspection Date: <u>8/12/21</u>
Address: <u>1145 Hoff Way, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Janice Sutherland</u>	Phone No.: <u>865-5615</u>	Inspection Time: <u>3:15 pm</u>
Certified Food Handler: <u>Alissa Stout</u>		Permit Exp. Date: <u>2/3/23</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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		
In		1. Demonstration of knowledge							24. Person in charge present and performs duties				
In		2. Communicable disease restrictions							25. Personal cleanliness and hair restraints				
In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used				
In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected				
In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables				
In		6. Handwashing facilities available							29. Toxic substances properly identified, stored and used				
In	N/A	N/O	7. Proper hot and cold food holding temps							30. Food storage, 31. Self service, 32. Labeled			
In	N/A		8. Time as a public health control, records							33. Nonfood contact surfaces clean			
In	N/A	N/O	9. Proper cooling methods							34. Warewashing facilities maintained, test strips			
In	N/A	N/O	10. Proper cooking time and temps							35. Equipment, utensils, approved, clean good repair			
In	N/A	N/O	11. Reheating temperature for hot holding							36. Equipment, utensils and linens, storage and use			
In	N/A	N/O	12. Returned and reservice of food							37. Vending Machines			
In		13. Food safe and unadulterated							38. Adequate ventilation and lighting				
In	N/A	N/O	14. Food contact surfaces clean and sanitized							39. Thermometers provided and accurate			
In		15. Food from approved source							40. Wiping cloths properly used and stored				
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention			
In	N/A	N/O	18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained			
In	N/A	N/O	19. Advisory for raw/undercooked food							43. Toilet facilities supplied, properly constructed, clean			
In	N/A		20. Health care/ School prohibited food							44. Premises clean, vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <u>120</u> °F							45. Floors, walls and ceilings maintained and clean				
In		22. Wastewater properly disposed							46. No unapproved living or sleeping quarters				
In		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

Comments:

Recheck found hot water at 120°F.

Base coving, the other violation from 8/11/21, remains.

Received By: Ashlee Johnson REHS: John H. Wells