

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: <i>Grocery Outlet</i> | | Inspection Date: <i>8/12/22</i> | |
| Address: <i>1026 South St, Orland, CA 95963</i> | | Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: <i>Grocery Outlet, Inc.</i> | Phone No.: | Inspection Time: <i>11:30 am</i> | Permit Exp. Date: |
| Certified Food Handler: <i>- Packaged Food -</i> | | Certificate Expiration Date: <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 <i>CALIFORNIA RETAIL FOOD CODE</i> ("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 |
| <i>In</i> | | | | | | | | | 24. Person in charge present and performs duties | | |
| <i>In</i> | | | | | | | | | 25. Personal cleanliness and hair restraints | | |
| <i>In</i> | <i>N/O</i> | | | | | | | | 26. Approved thawing methods used | | |
| <i>In</i> | <i>N/O</i> | | | | | | | | 27. Food separated and protected | | |
| <i>In</i> | <i>N/O</i> | | | | | | | | 28. Washing fruits and vegetables | | |
| <i>In</i> | | | | | | | | | 29. Toxic substances properly identified, stored and used | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | <i>X</i> | | | 30. Food storage, 31. Self service, 32. Labeled | | |
| <i>In</i> | <i>N/A</i> | | | | | | | | 33. Nonfood contact surfaces clean | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 34. Warewashing facilities maintained, test strips | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 35. Equipment, utensils, approved, clean good repair | <i>X</i> | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 36. Equipment, utensils and linens, storage and use | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 37. Vending Machines | | |
| <i>In</i> | | | | | | | | | 38. Adequate ventilation and lighting | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 39. Thermometers provided and accurate | | |
| <i>In</i> | | | | | | | | | 40. Wiping cloths properly used and stored | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 41. Plumbing, proper backflow prevention | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 42. Garbage properly disposed; facilities maintained | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 43. Toilet facilities supplied, properly constructed, clean | | |
| <i>In</i> | <i>N/A</i> | <i>N/O</i> | | | | | | | 44. Premises clean, vermin proof; personal items separate | | |
| <i>In</i> | | | | | | | | | 45. Floors, walls and ceilings maintained and clean | | |
| <i>In</i> | | | | | | | | | 46. No unapproved living or sleeping quarters | | |
| <i>In</i> | | | | | | | | | 47. Signs posted; Permit & inspection report available | | |
| <i>In</i> | | | | | | | | | 48. Plan Review Required | | |

| No PHF [] | | | | | |
|------------------|----------------|---|-----------|-------------------------------|-----------------------------|
| °F | Food | Location | °F | Food | Location |
| <i>42</i> | <i>Beef</i> | <i>Display cooler at front of store</i> | <i>37</i> | <i>Chicken Santa Fe Salad</i> | <i>Salad cooler</i> |
| <i>41</i> | <i>Ribs</i> | <i>" "</i> | <i>37</i> | <i>Hot Dog</i> | <i>Dairy Display cooler</i> |
| <i>34</i> | <i>Chicken</i> | <i>Meat Walk-in cooler</i> | <i>39</i> | <i>Lotia cheese</i> | <i>" "</i> |
| <i>40</i> | <i>Milk</i> | <i>Dairy walk-in cooler</i> | <i>45</i> | <i>Eggs</i> | <i>Egg cooler</i> |
| Comments: | | | | | |
| <i>37</i> | <i>chicken</i> | <i>Meat Display cooler</i> | <i>43</i> | <i>Sausage</i> | <i>" "</i> |
| <i>41</i> | <i>Tofu</i> | <i>Vegetable Display cooler</i> | | | |

→ Cold hold potentially hazardous foods at/below 41°F. Measured sausage at 43°F at Egg cooler.

→ Repair torn door gaskets at right beer cooler & ice freezer.

| | |
|---------------------------------|----------------------------|
| Received By: <i>[Signature]</i> | REHS: <i>John H. Wells</i> |
|---------------------------------|----------------------------|