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 _____

Name of Facility/ DB	Name of Facility/ DBA: Inspection Date:									- 1	
I-5 CAFE 8/16/23											
Address: Reinspection Date (on or after):											
1165 HOFT- WAY, ORLAND & CA 95963 Owner/Permitee: Phone No.: Inspection Time: Perm 10:30							ECT	92	- 1		
Owner/Permitee: Phone No.:							Permit Exp	. Date:			
FRANK FEDRESSE 865-3000 10:30						l ·	1		- 1		
Certified Food Handler: M GR Certified Expiration Date:											
1		0 = 1 = -0					1/6/77			- 1	
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 Obser Critical Risk Factors for Disease					ajor violation Out = Items not in compliance COS = Corrected On Site						
In		onstration of knowledge	Maj	Out	COS	24. Person in charge present and performs duties			Out	COS	
		nunicable disease restrictions				25. Personal cleanliness and hair restraints					
ln N/O		arge of eyes, nose, mouth				26. Approved thawi					
In N/O		g, tasting, drinking, tobacco use				27. Food separated			X		
In N/O		s clean & properly washed, glove use washing facilities available		1	-	28. Washing fruits a	and vegetables s properly identified, stored an	d used			
In N/A N/O		er hot and cold food holding temps	×	X			1. Self service, 32. Labeled	iti uscu			
In N/A		as a public health control, records				33. Nonfood contac	t surfaces clean				
In N/A N/O		er cooling methods		1			cilities maintained, test strips				
N/A N/O		er cooking time and temps eating temperature for hot holding		1 1			sils, approved, clean good repairsils and linens, storage and use		×		
In N/A N/O		med and reservice of food				37. Vending Machin					
In		safe and unadulterated				38. Adequate ventil	ation and lighting				
N/A N/O		contact surfaces clean and sanitized					rovided and accurate				
In N/A N/O		from approved source stock tags, 17. Gulf Oyster regs					roperly used and stored er backflow prevention		×		
In N/A N/O		pliance with HACCP plan		1 1			ly disposed; facilities maintaine	ed			
In N/A N/O	19. Adv	sory for raw/undercooked food					supplied, properly constructed,				
In N/A		th care/ School prohibited food		1			vermin proof: personal items s		×		
In In		& cold water. Temp:				45. Floors, walls and ceilings maintained and clean					
						46. No unapproved living or sleeping quarters					
				×				able			
În		odents, insects, birds, animals		×			ermit & inspection report availa	able			
În				×		47. Signs posted; Pe	ermit & inspection report availa	able			
No PHF []	23. No r	odents, insects, birds, animals				47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report availa quired				
No PHF [] F Food	23. No r	Location		°F		47. Signs posted; Pe	ermit & inspection report availa				
No PHF [] or Food	23. No r	Location		°F	F	47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report availaguired Locat	ion	Pre	P	
No PHF [] F Food	23. No r	odents, insects, birds, animals				47. Signs posted; Pe 48. Plan Review Re Food	Locat BELOW FITTH CHUER	ion	Pre	P	
No PHF [] of Food Street	23. No r	Location		°F	S	47. Signs posted; Pe 48. Plan Review Re Food	ermit & inspection report availaguired Locat	ion	Pre	P	
No PHF [] F FOOD SS CREATE HI MELO	23. No r	Location True PIE FRIDGE ATOP P. CONLER		°F	S	47. Signs posted; Pe 48. Plan Review Re Food	Locat BELOW FITTH CHUER	ion	Pre	P	
No PHF [] F FOOD SE CREAT HI MELO CREAM	23. Nor	Location TRUE PIE FRIDGE ATOP P. CODLER SOUP WARTER		°F 59 53	S	47. Signs posted; Pe 48. Plan Review Re Food CODE P EGGS AUS AGE SPANY	Locat BELOW FITTH CHUER	ion	Pre	P	
No PHF [] F FOOD SS CREATE HI MELO	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTER		°F 59 153	S	47. Signs posted; Pe 48. Plan Review Re Food	Locat BELOW FITCH COVER ATOP S- TAB	ion ton			
No PHF [] F FOOD SE CREAM PIE HI MELO CREAM BROCCO ROAST	23. Nor	Location TEME PIE FRIDGE ATOP P. COBLER SOUR WARTER IP UNDER PREP CODE		°F 59 153 39	S	Food Food GRANN FOOD FOOD	Locat BELOW FITCH COOLER ATOP S- TAB WALF-IN SMALL PEPSI	ion to CE	PG.		
No PHF [] F FOOD SS PIE HI MELO 153 BROCCO 35 FORST BEEF	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTER		°F 59 53	S	47. Signs posted; Pe 48. Plan Review Re Food CODE P EGGS AUS AGE SPANY	Locat BELOW FITCH COVER ATOP S- TAB	ion to CE	PG		
No PHF [] F FOOD SE CREAM PIE HI MELO CREAM BROCCO ROAST	23. Nor	Location TRUE PIE FRIDGE ATOP P. CODLER SOUR WARTER IP UNDER PREP COOL KITCHEN	ER	°F 59 153 39	S	Food	Locat BELOW FITCH COOLER ATOP S- TAB WALF-IN SMALL PEPSI	ion to CE	PG		
No PHF [] F FOOD SS PIE HI MELO 153 BROCCO 35 FORST BEEF	23. Nor	Location TEME PIE FRIDGE ATOP P. COBLER SOUR WARTER IP UNDER PREP CODE	ER	°F 59 153 39	S	Food	Locat BELOW FITCH COOLER ATOP S- TAB WALF-IN SMALL PEPSI	ion to CE	PG		
No PHF [] F FOOD SELECTION SELECTION TO SELECTION COMMENTS:	23. Nor	Location TRUE PIE FRIDGE ATOP P. CODLER SOUR WARTER IP UNDER PRED CODE KITCHEN WACCUMEN VIO	ter.	°F 59 153 39 39	Si V M	Food	Locat BELOW FITCH COOLER ATOP S- TAB WALF-IN SMALL PEPSI	ion EXE FR: SHO!	, PG	E	
No PHF [] F FOOD SS PIE HI MELO CFEAM 153 BROCCO 35 POAST BEEF Comments:	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTER UNDER PRED COOK KITCHEN LOCATION LOCATI	ER DUA	°F 59 153 39 39	M M	Food	Locat BELOW FITCH COVER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM	ion (E) Fr: SHO!	.09	E	
No PHF [] F FOOD SS PIE HI MELO CFEAM 153 BROCCO 35 POAST BEEF Comments:	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTER UNDER PRED COOK KITCHEN LOCATION LOCATI	ER DUA	°F 59 153 39 39	M M	Food	Locat BELOW FITCH COVER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM	ion (E) Fr: SHO!	.09	E	
No PHF [] F FOOD SE CREAT PIE HI MELO CREAM 153 BROCCO 35 POAST BEEF Comments:	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUR WARTER UNDER PRED COOK KITCHEN WYCHICAL VICE POTTENTIALLY JE 135°F AT A	the H	°F 59 153 39 39 710	M M M M	Food Food Food Food Food Control	Locat BELOW FITCH COVER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM	ion EX SHOP LOW POLET	41	E PE	
No PHF [] F FOOD SE CREAT PIE HI MELO CREAM 153 BROCCO 35 POAST BEEF Comments:	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTER UNDER PRED COOK KITCHEN LOCATION LOCATI	the H	°F 59 153 39 39 710	M M M M	Food Food Food Food Food Control	Locat BELOW FITCH COVER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM	ion EX SHOP LOW POLET	41	E PE	
No PHF [] F FOOD SS PIE HI MELO CFEAM 153 BROCCO 35 POAST BEEF Comments:	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTIER UNDER PRED COOL KITCHEN L POTENTIALLY E 135°F AT A BREAKFAST	the H	°F 59 153 39 39 710	M M M M	Food Food Food Food Food Control	Locat BELOW FITCH COVER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM	ion EX SHOP LOW POLET	41	E PE	
No PHF [] F FOOD SE CREAT PIE HI MELO CFEAN 153 BROCCO 35 FOAST BEEF Comments: P HOLD OR AT /A USED PU	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTIER UNDER PRED COOL KITCHEN LE 135°F AT A BREAKFAST	en H	9F 59 153 39 39 39 39 59 9 59 9 59 9 59 9	M M	Food Food GOLD	Locat BELOW FITCH COVER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM	ion EX SHOP LOW POLET	41	E PE	
No PHF [] F FOOD 35 PIE 41 MELO 153 BROCCO 35 POAST BEEF Comments: P HOLD OR AT A USED PU 2 PINT. 2	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUR WARTER UNDER PRED COOK KITCHEN LE 135°F AT A BREAKFAST	the AL	9F 59 153 39 711 711 59 9F	M M M M M M M M M M M M M M M M M M M	Food	Locat BELOW FLTCH COOLER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM ODS AS/BE SURED PO	ion EXE FR: SHOP LOW OUET OF	41 Af	E PROX	
No PHF [] F FOOD 35 PIE 41 MELO 153 BROCCO 35 POAST BEEF Comments: P HOLD OR AT A USED PU 2 PINT. 2	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUP WARTIER UNDER PRED COOL KITCHEN LE 135°F AT A BREAKFAST	the AL	9F 59 153 39 711 711 59 9F	M M M M M M M M M M M M M M M M M M M	Food	Locat BELOW FLTCH COOLER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM ODS AS/BE SURED PO	ion EXE FR: SHOP LOW OUET OF	41 Af	E PROX	
No PHF [] F FOOD 35 PIE 41 MELO 153 BROCCO 35 PORST BEEF Comments: P HOLD OR AT A USED PU 2 PINT. 2	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUR WARTER UNDER PRED COOK KITCHEN LE 135°F AT A BREAKFAST	the AL	9F 59 153 39 711 711 59 9F	M M M M M M M M M M M M M M M M M M M	Food	Locat BELOW FLTCH COOLER ATOP S. TAB WALF-IN SMALL PEPSI ICE CREAM ODS AS/BE SURED PO	ion EXE FR: SHOP LOW OUET OF	41 Af	E PROX	
No PHF [] F FOOD 35 PIE 41 MELO 153 BROCCO 35 FOAST BEEF Comments: P HOLD OR AT /A USED PU 2 PINT. 2	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUR WARTER UNDER PRED COOK KITCHEN LE 135°F AT A BREAKFAST	the AL	9F 59 153 39 39 TIL S9 PF	M M M M M M M M M M M M M M M M M M M	Food Food GOLFA EGGS ANGE SPANY ALLE OPERATE ARRENT	Locat BELOW FITCH COULER ATOP S- TAB WALF-IN SMALL PEPSI ICE CREAM ODS AT/BE SURED PO	ion EXE FR: SHOP LOW OUET OF	41 Af	E PROX	
No PHF [] F FOOD SE CREAT PIE HI MELO CFEAM 153 BROCCO 35 PORST BEEF Comments: P HOLD OR AT /A USED PU 2 PINT. 2	23. Nor	Location TIME PIE FRIDGE ATOP P. CODLER SOUR WARTER UNDER PRED COOK KITCHEN LE 135°F AT A BREAKFAST	the AL	9F 59 153 39 39 TIL S9 PF	M M M M M M M M M M M M M M M M M M M	Food Food GOLFA EGGS ANGE SPANY ALLE OPERATE OPERATE OPERATE OPERATE OPERATE OPERATE	Locat BELOW FITCH COULER ATOP S- TAB WALF-IN SMALL PEPSI ICE CREAM ODS AT/BE SURED PO	ion EXE FR: SHOP LOW OUET OF	41 Af	E PROX	

OFFICIAL INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility / DBA:

Page _______ of _____

Inspection Date:

I-S CAFE	8/16/23
Address:	1 1
Owner/Permitee:	
Comments: OTHER VIOLATIONS (CONT	
DCERTIFICATIONS, AVAILABLE ONSITE FO	OR INSPECTION.
33 MAINTAIN PROPER PEST CONTROL ME	ASURES INSIDE
THE FACILITY. 2013SERVED A COUPLE OF	DEAD ROALHES
1:15:10=10=11	THE ICE MACHINE
4) PROVIDE AN AIR GAP ON THE PLUMBIN	Maria Company
THE MEEHANICAL DISHWASHER TO THE	
HA ALL PERSONAL ITEMS LIKE PHONES,	
ETC. MUST BE STORED ON PERSON OR	
EMPLOYEE AREA. NOBSERVED A CELIP	HONE ON A PREP.
TABLE.	
27) STORE ALL RAW POTENTIALLY HAZARDO	NS FOOD BELOW
OR AWAY FROM ANY READY TO EAT FOOD	
PAW SHELL EGGS ABOVE PIE'S INSIDE	FRIDGE IN THE
BAKTERS AREA	
Λ	
Received By: The REHS: The REHS:	w to teryo