

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>Loco's Fruiteria & Ice Cream Shop</u>		Inspection Date: <u>8/2/21</u>
Address: <u>721 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Maria Morales</u>	Phone No.: <u>(831) 840-2039</u>	Inspection Time: <u>1:45 pm</u> Permit Exp. Date:
Certified Food Handler: <u>- None Current -</u>		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 <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				X			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				X			29. Toxic substances properly identified, stored and used				
In	N/A	N/O	7. Proper hot and cold food holding temps					X		30. Food storage, 31. Self service, 32. Labeled		X	
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 reserve 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: °F							45. Floors, walls and ceilings maintained and clean			X	
In		22. Wastewater properly disposed							46. No unapproved living or sleeping quarters				
In		23. No rodents, insects, birds, animals					X		47. Signs posted; Permit & inspection report available				
									48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
43	Milk	2-Door cooler			

Comments:
Critical Violations
 1) Obtain certified food safety manager for facility. This is the second consecutive inspection without certification.
 2) Provide towels at all handwash sinks. Two sinks out of four lacked towels (immediately corrected).

Received By: X EQ REHS: John H. Wells

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Continuation Sheet

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Name of Facility/ DBA: Cold's Fruiteria & Ice Cream Shop	Inspection Date: 8/2/21
Address: 721 Fifth St, Orland, CA 95963	
Owner/Permitee: Maria Morales	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations

- 7) Cold hold potentially hazardous foods at/below 41°F. Measured milk at 43°F in 2-door cooler.
- 23) Eliminate the 10+ fruit flies from 3-compartment sink area.
- 30) Cease storing/placing food on dirty side board of 3-compartment sink.
- 45) Provide base coving in left restroom.

Received By:

EQ

REHS:

John H. Wells