

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: <u>I-5 Cafe</u>		Inspection Date: <u>8/5/22</u>	
Address: <u>1165 Hoff Way, Orland, CA 95963</u>		Reinspection Date (on or after): _____ <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Ferreira</u>	Phone No.: <u>865-3000</u>	Inspection Time: <u>11:40 am</u>	Permit Exp. Date: _____
Certified Food Handler: <u>Frank Ferreira</u>		Certificate Expiration Date: <u>1/5/27</u> <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 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 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: °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
	41 Turkey	Left locks' Prep cooler			
	42 Pooled Eggs	Right locks' Prep cooler			

Comments:

All violations from 7/22/22 are corrected.

Received By: D. Mahler REHS: John H. Wells