

**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: <b>E1 Grullense Foods</b>		Inspection Date: <b>9/1/21</b>	
Address: <b>Hwy 99 @ Swift St, Orland, CA 95963</b>		Reinspection Date (on or after): <b>Next Inspection</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Jose Marales</b>	Phone No.:	Inspection Time: <b>4:10 pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Jose Marales</b>		Certificate Expiration Date: <b>5/18/22</b> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE ("CalCode)</b> , 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			
	<b>Critical Risk Factors for Disease</b>			Maj	Out	COS		Out	COS
<input checked="" type="checkbox"/>							1. Demonstration of knowledge		
<input checked="" type="checkbox"/>							2. Communicable disease restrictions		
<input checked="" type="checkbox"/>	N/O						3. Discharge of eyes, nose, mouth		
<input checked="" type="checkbox"/>	N/O						4. Eating, tasting, drinking, tobacco use		
<input checked="" type="checkbox"/>	N/O						5. Hands clean & properly washed, glove use		
<input checked="" type="checkbox"/>							6. Handwashing facilities available		
<input type="checkbox"/>	N/A	N/O			X		7. Proper hot and cold food holding temps		
<input checked="" type="checkbox"/>	N/A						8. Time as a public health control, records		
<input type="checkbox"/>	N/A	N/O					9. Proper cooling methods		
<input type="checkbox"/>	N/A	N/O					10. Proper cooking time and temps		
<input type="checkbox"/>	N/A	N/O					11. Reheating temperature for hot holding		
<input type="checkbox"/>	N/A	N/O					12. Returned and reservice of food		
<input checked="" type="checkbox"/>							13. Food safe and unadulterated		
<input checked="" type="checkbox"/>	N/A	N/O					14. Food contact surfaces clean and sanitized		
<input checked="" type="checkbox"/>							15. Food from approved source		
<input type="checkbox"/>	N/A	N/O					16. Shell stock tags, 17. Gulf Oyster regs		
<input type="checkbox"/>	N/A	N/O					18. Compliance with HACCP plan		
<input type="checkbox"/>	N/A	N/O					19. Advisory for raw/undercooked food		
<input type="checkbox"/>	N/A						20. Health care/ School prohibited food		
<input checked="" type="checkbox"/>							21. Hot & cold water. Temp: _____ °F		
<input checked="" type="checkbox"/>							22. Wastewater properly disposed		
<input checked="" type="checkbox"/>							23. No rodents, insects, birds, animals		
							24. Person in charge present and performs duties		
							25. Personal cleanliness and hair restraints		
							26. Approved thawing methods used		
							27. Food separated and protected		
							28. Washing fruits and vegetables		
							29. Toxic substances properly identified, stored and used		
							30. Food storage, 31. Self service, 32. Labeled		
							33. Nonfood contact surfaces clean		
							34. Warewashing facilities maintained, test strips		
							35. Equipment, utensils, approved, clean good repair		
							36. Equipment, utensils and linens, storage and use		
							37. Vending Machines		
							38. Adequate ventilation and lighting		
							39. Thermometers provided and accurate		
							40. Wiping cloths properly used and stored		
							41. Plumbing, proper backflow prevention		
							42. Garbage properly disposed; facilities maintained		
							43. Toilet facilities supplied, properly constructed, clean		
							44. Premises clean, vermin proof; personal items separate		
							45. Floors, walls and ceilings maintained and clean		
							46. No unapproved living or sleeping quarters		
							47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
137	Chicken	Steam Table			
50	cut tomato	Cold Table			
42	Beef	1-Door Cooler			

Comments:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.  
 Measured cut tomato at 50°F on <sup>Cold</sup> ~~Steam~~ table - allowed move to cooler.

Received By: X well us REHS: John H. Wells