

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>Little Caesar's</u>		Inspection Date: <u>9/14/22</u>	
Address: <u>701 Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>9/21/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>AB Brothers, Inc.</u>	Phone No.: <u>865-4000</u>	Inspection Time: <u>3:40 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Bhupinder Singh</u>		Certificate Expiration Date: <u>1/25/25</u> <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 <u>CALIFORNIA RETAIL FOOD CODE</u> ("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
<input checked="" type="checkbox"/>	In								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O							27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In								29. Toxic substances properly identified, stored and used		
<input type="checkbox"/>	In	N/A	N/O			X		X	30. Food storage, 31. Self service, 32. Labeled		
<input type="checkbox"/>	In	N/A							33. Nonfood contact surfaces clean		
<input type="checkbox"/>	In	N/A	N/O						34. Warewashing facilities maintained, test strips		
<input type="checkbox"/>	In	N/A	N/O						35. Equipment, utensils, approved, clean good repair		X
<input type="checkbox"/>	In	N/A	N/O						36. Equipment, utensils and linens, storage and use		
<input type="checkbox"/>	In	N/A	N/O						37. Vending Machines		
<input checked="" type="checkbox"/>	In								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In								40. Wiping cloths properly used and stored		
<input type="checkbox"/>	In	N/A	N/O						41. Plumbing, proper backflow prevention		
<input type="checkbox"/>	In	N/A	N/O						42. Garbage properly disposed; facilities maintained		
<input type="checkbox"/>	In	N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
<input type="checkbox"/>	In	N/A							44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In								45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>	In								46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In								47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
157	Pizza	Front Counter Warmer	45	Pepperoni	Pizza Prep Cooler
37	Ham	Walk-in Cooler	59	Ham	" "
			61	Sausage	" "
			49	Chicken	" "

Comments:
 Critical violation
 Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured multiple foods out of holding temperature at prep cooler: Pepperoni at 45°F, Ham at 59°F (disposed of 1 lb), Sausage at 61°F (disposed of 2 lb), Chicken at 49°F.
 35a) Repair prep cooler so it holds food at 41°F or below. Ambient air in cooler measured 56°F.
 35b) Clean food encrusted shelf by prep cooler.

Received By:  REHS: John H. Wells