

## 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 2

Name of Facility/ DBA: <u>GLORIA'S RESTAURANT &amp; MARKET</u>		Inspection Date: <u>10:30 9/14/23</u>	
Address: <u>709 FOURTH ST., ORLAND, CA 95963</u>		Reinspection Date (on or after): <u>11/14/23</u> <small>(Reinspections are subject to fees.)</small>	
Owner/Permittee: <u>JOSE GONZALEZ</u>	Phone No.: <u>865-2111</u>	Inspection Time: <u>10:30</u>	Permit Exp. Date: <u>-</u>
Certified Food Handler: <u>- PACKAGED FOOD -</u>		Certificate Expiration Date: <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 ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

In	N/A	N/O	Maj	Out	COS		Out	COS
<b>Critical Risk Factors for Disease</b>								
In						1. Demonstration of knowledge		
In						2. Communicable disease restrictions		
In	N/O					3. Discharge of eyes, nose, mouth		
In	N/O					4. Eating, tasting, drinking, tobacco use		
In	N/O					5. Hands clean & properly washed, glove use		
In						6. Handwashing facilities available	X	
In	N/A	N/O				7. Proper hot and cold food holding temps		
In	N/A					8. Time as a public health control, records		
In	N/A	N/O				9. Proper cooling methods		
In	N/A	N/O				10. Proper cooking time and temps		
In	N/A	N/O				11. Reheating temperature for hot holding		
In	N/A	N/O				12. Returned and reservice of food		
In						13. Food safe and unadulterated		
In	N/A	N/O				14. Food contact surfaces clean and sanitized		
In						15. Food from approved source		
In	N/A	N/O				16. Shell stock tags, 17. Gulf Oyster tags		
In	N/A	N/O				18. Compliance with HACCP plan		
In	N/A	N/O				19. Advisory for raw/undercooked food		
In	N/A					20. Health care/ School prohibited food		
In						21. Hot & cold water. Temp: <u>180</u> °F		
In						22. Wastewater properly disposed		
In						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	X	
						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	X	
						44. Premises clean, vermin proof; personal items separate	X	
						45. Floors, walls and ceilings maintained and clean	X	
						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
41	EGGS	RESTROOM - IN FRIDGE			

Comments:

**\*\* FACILITY IS IN A POOR SANITARY STATE. THE VIOLATIONS BELOW NEED TO BE CORRECTED AND IMPROVEMENT NEEDS TO BE MADE TO AVOID CLOSURE/FEES.**

VIOLATIONS

**(6) PROVIDE SOAP & TOWELS IN STORE RESTROOM. REPEAT**

**(30) ALL FOOD SHALL BE STORED AT LEAST 6 INCHES OFF OF THE GROUND. I OBSERVED BAGS DRY SPICES DIRECTLY**

Received By: [Signature] REHS: Andrew Peno

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Page 2 of 2

Name of Facility / DBA: <i>Gloria's Restaurant &amp; Market</i>	Inspection Date: <i>9/14/23</i>
Address:	
Owner/Permitee:	

PAGE 2


Comments: VIOLATIONS (CONT.)

*30* ON THE FLOOR AT THE BACK OF THE STORE.

*43* CLEAN & SANITIZE THE RESTROOM. THE RESTROOM IS VERY FILTHY

*44* CLEAN UP AND SANITIZE THE ENTIRE FACILITY & REMOVE ALL JUNK, UN-USED OR BROKEN APPLIANCES. OBSERVED A MASSIVE AMT. OF BOXES, OLD APPLIANCES, JUNK, ETC. AROUND ENTIRE FACILITY.

*45* REPAIR/FIX THE BROKEN FLOORING IN THE MARKET.

Received By: 	REHS: <i>Andrew A. Perry</i>
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