

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

225 N. Tehama Street, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>CK Price Intermediate School</u>		Inspection Date: <u>9/16/22</u>	
Address: <u>1212 Marin St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Unified School District</u>	Phone No.:	Inspection Time: <u>11:20 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Jennifer Schermer</u>		Certificate Expiration Date: <u>7/9/25</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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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
<u>In</u>									24. Person in charge present and performs duties		
<u>In</u>									25. Personal cleanliness and hair restraints		
<u>In</u>	N/O								26. Approved thawing methods used		
<u>In</u>	N/O								27. Food separated and protected		
<u>In</u>	N/O								28. Washing fruits and vegetables		
<u>In</u>									29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
<u>In</u>	<del>N/A</del>								33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O							34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	N/O							36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	N/O							37. Vending Machines		
<u>In</u>									38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O							39. Thermometers provided and accurate		
<u>In</u>									40. Wiping cloths properly used and stored		
<u>In</u>	N/A	N/O							41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	N/O							42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A								44. Premises clean, vermin proof; personal items separate		
<u>In</u>									45. Floors, walls and ceilings maintained and clean		
<u>In</u>							X		46. No unapproved living or sleeping quarters		
<u>In</u>									47. Signs posted; Permit & inspection report available		
<u>In</u>									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
146	Hamburger	Steam Table	39	Tuna Salad	Salad Bar
125	Chicken strips	Vulcan Warmer - out for prep 30 min ago	42	Milk	Milk cooler
125	Chicken strips	Metro warmer - out for prep 30 min ago	39	Milk	Walk in cooler

Comments:

2) Provide warm water of 100° - 108°F at premixed faucet at restroom handwash sink.

Received By:  REHS: John H. Wells