OD FACILITY INSPECTION REFUT GLENN COUNTY ENVIRONMENTAL HEALTH DL. ARTMENT 225 N. Tehama Street, Willows, CA 95988

Page 1 of

			Phone	(530)9	34-6102 I	FAX (530	0) 934-6103		-	
Name o	of Facility/ DB/	\ :						Inspection Date:		
Orland High School								9/30/22		
Addres	s:	3						Reinspection Date (on or after):		
IND Charle Lt Avied Marger								(Reinspections are subject to fees)		
Owner/Permitee: Phone No.:								(Reinspections are subject to fees) Inspection Time: Permit Ex	n Data	
. Owner/	reminee.	0	111111111		riione no.	•		1	p. Date:	
05-4	and Ur	inec	school District					11110 am		
Certifie	ed Food Handle	r:		- 1				Certificate Expiration Date:		
Sul	e Cam	ara						(Certificate white tive years after it is issue	ied)	
Service	: KRout	tine Inspe	ction Reinspection Con	nplaint	☐ Cor	nstruction	/Pre-opening	Other:		
Applicat	ble Law CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning wi	th sectio	n 113700, Ca	alifornia H	lealth and Safety Code	(See reverse side of sheet for summary)		
Ţ.	n = In complia	nce N	/A = Not Applicable N/O = Not Obs	erved	Mai = M	fajor viol	ation Out≕Item	s not in compliance COS = Corrected	1 On Site	>
	ii iii compilai		ritical Risk Factors for Disease	Mai		COS	ation Out Item	is not in compnance eas corrected	Out	COS
In)			onstration of knowledge	1			24. Person in charg	e present and performs duties		-
In			municable disease restrictions				25. Personal cleanl	iness and hair restraints		
In	N/O		harge of eyes, nose, mouth	1			26. Approved thaw			
In	N/O		ng, tasting, drinking, tobacco use	-			27. Food separated			
In In	N/O		ds clean & properly washed, glove use dwashing facilities available	+			28. Washing fruits	and vegetables es properly identified, stored and used	<u> </u>	_
	N/A N/O		er hot and cold food holding temps					11. Self service, 32. Labeled		
	N/A		e as a public health control, records				33. Nonfood contact			
In	N/A N/O	9. Proper cooling methods					34. Warewashing fa			
	N/A N/O		per cooking time and temps					nsils, approved, clean good repair		
	N/A N/O		eating temperature for hot holding					nsils and linens, storage and use		
In N/A N/O		12. Returned and reservice of food 13. Food safe and unadulterated				-	37. Vending Machines 38. Adequate ventilation and lighting			-
In)	N/A N/O		d sare and unadulterated d contact surfaces clean and sanitized					provided and accurate		
dn	10/11 10/0		d from approved source					properly used and stored		
In /	N/A) N/O		ll stock tags, 17. Gulf Oyster regs					er backflow prevention	X	
	N/A N/O		npliance with HACCP plan					rly disposed; facilities maintained	1	
	N/A N/O		risory for raw/undercooked food	-				supplied, properly constructed, clean		
	N/A		lth care/ School prohibited food & cold water. Temp: \$\infty\$ °F	-				, vermin proof; personal items separate		
In)			& cold water. Temp: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	+				nd ceilings maintained and clean living or sleeping quarters		-
In			rodents, insects, birds, animals	1				ermit & inspection report available		
							48. Plan Review Re			
No PI	HF []					Food		Location		
No PI °F	HF [] Food		Location		°F		roou	Location		
°F 42	Food Wrap Sandu	rich	2-DOOT BEVERAGE-C	Dir	3.4	17	rik	Walk-in booler		
°F 42	Food Wrap Sandu	rich	2-DOOT BEVERAGE-C	2,1		- 17	rik	- , 1		
°F 42	Food Wrap Sandu	rich		Bir		- 11	rik	- , 1		
°F 42	Food Wrap Sandu	rich	2-DOOT BEVERAGE-C	Bir		- 11	rik	- , 1		
°F 42	Food Wrap Sandu	rich	2-DOOT BEVERAGE-C	2,1		- 11	rik	- , 1		
°F 42 41	Food Wrap Sandu	rich	2-DOOT BEVERAGE-C	DIF		- 11	rik	- , 1		
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	21	37	- 11	rik	Walk-in booler	-	1
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	2.r	37	- 11	rik	Walk-in booler	even	tic
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	2.r	37	- 11	rik	- , 1	!ven	tie
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	air	37	- 11	rik	Walk-in booler	even	Tie
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	air	37	- 11	rik	Walk-in booler	Ven	tic
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	2,r	37	- 11	rik	Walk-in booler	even	tie
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	air	37	- 11	rik	Walk-in booler	(ven	tie
°F 42 41	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	air	37	- 11	rik	Walk-in booler	Ven	Tie
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°F 42 41 Com	Food Wash Sanda Chorol Mul	rich ate	2-Doar Beverace -	air	37		- Provid	Walk-in booler	(ven	tie