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: Sav Mor	Inspection Date: 10/26/16
Address: 32 E. Walker St, Orland, CA 95963	Reinspection Date (on or after): 11/2/16 (Reinspections are subject to fees)
Owner/Permitee: North State Grocery / Phone No.: 865-2112	Inspection Time: 2:15 pm / Permit Exp. Date:
Certified Food Handler: Angellica Rojas	Certificate Expiration Date: 3/24/21 (Certificate expires five years after it is issued)
Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ Other:	
Applicable Law *CALIFORNIA RETAIL FOOD CODE ("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
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	X		
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 regs	X		
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: 120 °F			
In			22. Wastewater properly disposed			
In			23. No rodents, insects, birds, animals			

	Out	COS
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	X	
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	X	
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	X	

No PHF [ ]

°F	Food	Location	°F	Food	Location
41	Ground Beef	Meat Dept Merchandiser Coolers	36	Pork Loin	Meat Dept. Walk-in Coolers
37	Beef Round	" "	40	Potato Salad	4-Door HMR Case Deli/Bakery
33	Chicken Breast	" "	40	Burrito	2-Door Cooler in Bakery
49	Bacon Ends	Meat Sale Item coffin Case	45	Turkey	self-service sandwich Bar
	Comments:		46	Pastrami	" "
40	chicken	" "	47	Tuna salad	" "
41	Hot Dogs	Deli Coffin Case	40	Milk	Dairy Walk-in Coolers
38	Sliced ham	18-Door Deli Display Coolers	40	Turkey Breast	Back Room Walk-in Coolers
38	Panela cheese	" "	41	sprouts	9-Door Produce display Coolers
40	Pork chop	Meat Dept - Cutting room			
37	Ground Beef	Meat Dept ~~to~~ 3-Door cooler (cut room)			

Received By: Shelly Blaney

REHS: John H. Wells

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA:	Inspection Date:
Sav Mor	10/26/16
Address: 32 E. Walker St, Orland, CA 95963	
Owner/Permitee: Mouth State Grocery	
Applicable Law *CALIFORNIA RETAIL FOOD CODE ("~~CalCode~~), Beginning with section 113700, California Health and Safety Code*	

Comments:

Critical Violations

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:

a) Pork ends at 49°F at Meat Dept. Sale Item coffin case.

b) Turkey at 45°F, Pastrami at 46°F, and tuna salad at 47°F at self-service sandwich bar.

16) Retain tags for all shellstock for at least 90 days. Operator did not keep tags for shell clams & shell ~~mussels~~ mussels.

Other Violations.

6) Provide towels from dispenser at handwash sinks in Meat Dept and at 2-compartment vegetable sink by produce walk-in.

36a) Provide scoop/tongs for self service palancillo and jamaica at produce display.

36b) Remove duct tape from hose at vegetable display coolers & repair hose as needed.

41a) Repair fresh water leak near self-service sandwich bar (repaired at time of inspection).

41b) Repair slow drain at women's restroom sink.

41c) Provide 1" air gap to indirect drain connection for walk-in freezer drain pipes.

45) Submit plans to our office for new walk-in freezers and new break room (Repeat Violation - compliance date 11/15/16)

Received By: Shelly Behney.	REHS: John H. Wells