

**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: <u>Berry Patch</u>		Inspection Date: <u>10/6/15</u>	
Address: <u>900 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>10/13/15 + By Appt.</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Iljan Corporation</u>	Phone No.:	Inspection Time: <u>2:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Jack Wasenias</u>		Certificate Expiration Date: <u>5/23/21</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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 = 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	
In									24. Person in charge present and performs duties								
In									25. Personal cleanliness and hair restraints								
In	N/O								26. Approved thawing methods used								
In	N/O								27. Food separated and protected								
In	N/O								28. Washing fruits and vegetables								
In									29. Toxic substances properly identified, stored and used								
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled								
In	N/A								33. Nonfood contact surfaces clean								
In	N/A	N/O							34. Warewashing facilities maintained, test strips								
In	N/A	N/O					X		35. Equipment, utensils, approved, clean good repair						X		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use								
In	N/A	N/O							37. Vending Machines								
In	N/A	N/O							38. Adequate ventilation and lighting						X		
In	N/A	N/O							39. Thermometers provided and accurate								
In	N/A	N/O							40. Wiping cloths properly used and stored						X		
In	N/A	N/O							41. Plumbing, proper backflow prevention						X		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained								
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean								
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate								
In	N/A	N/O							45. Floors, walls and ceilings maintained and clean						X		
In									46. No unapproved living or sleeping quarters								
In									47. Signs posted; Permit & inspection report available								
In									48. Plan Review Required						X		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
36	Hamburger Patty	Top portion of Prep cooler	40	Milk	Coca Cola 2-Door cooler
40	Sliced Tomato	" "	39	Cheese	Pepsi 2-Door cooler
142	Beans	Steam Table	150	Chicken	Just cooked in smoker oven - returned to oven
135	Sausage Gravy	" "	33	Pork Ribs	2-Door Meat cooler
<b>Comments:</b>					
40	Roast Beef	2-Door True cooler (kitchen)	42	Cut Melon	2-Door Veggie cooler
74	Whipped Butter	Held at room temperature			

\* Facility ~~has~~ has committed a repeat violation of building within facility without a plan review through our department. Facility was found building without plan review between 1/11/12. \* A permit suspension/revocation process will be initiated by our department.

Received By: [Signature] REHS: John H. Wells

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988

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Name of Facility/ DBA: <u>Berry Patch</u>	Inspection Date: <u>10/6/15</u>
Address: <u>900 Steenville Rd, Orland, CA 95963</u>	
Owner/Permitee: <u>Ilion Corporation</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u>	


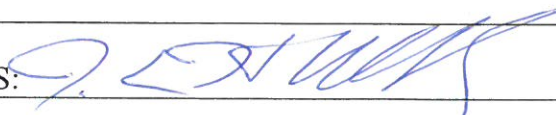
Comments:

\* Repeat Violation - Possible Closure of Facility  
 48) Submit plans for review prior to beginning construction. Observed illegally installed bar. Observed wall removed from dining room. Observed illegally installed wall in doorway between dishwash room & dry storage room

\* Critical Violations  
 7) Hold potentially hazardous foods at/above 135° F or at/below 41° F. Observed whipped butter at room temperature of 74° F (operator discarded 3 lb). Note: Whipped butter is potentially hazardous. Stick butter is not and can be held at room temperature.

10) Cook raw chicken to 165° F. Cook was about to remove chicken that had been cooked to 150° F from oven. Chicken was returned to oven for further cooking.

Other Violations  
 35) Repair torn door gasket on 2-Door True cooler in kitchen  
 35) Repair hinges to freezer in dry storage room.  
 35) Repair ceiling lighting in dry storage room to provide 20-foot candles of light to all areas of room. Room has temporary light by chest freezers that does not adequately light entire room.

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

Name of Facility/ DBA: <u>Berry Patch</u>	Inspection Date: <u>10/6/16</u>
Address: <u>400 Newville Rd, Orland, CA 95963</u>	
Owner/Permitee: <u>Elan Corporation</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:  
Other Violations (continued).

- 40) Provide 100 ppm of chlorine sanitizer at towel bucket. Measured < 10 ppm.
- 41) Provide handles at mop sink.
- 41b) ~~Provide~~ Repair leaking backflow prevention device at dishwash machine.
- 45) Repair damaged walls/floors/ceilings throughout facility.

Observed:

- a) Damaged vinyl flooring pulling up from floor in the kitchen & dishwash room.
- b) Missing base coving at ~~south~~ north wall of dishroom & west wall of kitchen.
- c) Unfinished drywall without paint (thus not smooth & cleanable) at former walk-in cooler locations.
- d) Damaged ceilings in several locations:
  - i) by hood in kitchen
  - ii) by ventilation register in dishwash room
  - iii) in dry storage room by ceiling light

47) Remove illegally installed bar, handwash sink, and barback counter in dining room. These were installed without plan review over carpeted floors.

Received By:	REHS: <u>John H. Wells</u>
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