

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>Orland High School</u>		Inspection Date: <u>11/2/16</u>	
Address: <u>101 Shasta 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.: <u>865-1210</u>	Inspection Time: <u>10:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Sue Carmara</u>		Certificate Expiration Date: <u>6/4/20</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 <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									
In			1.	Demonstration of knowledge								24.	Person in charge present and performs duties							
In			2.	Communicable disease restrictions								25.	Personal cleanliness and hair restraints							
In	N/O		3.	Discharge of eyes, nose, mouth								26.	Approved thawing methods used							
In	N/O		4.	Eating, tasting, drinking, tobacco use								27.	Food separated and protected							
In	N/O		5.	Hands clean & properly washed, glove use								28.	Washing fruits and vegetables							
In			6.	Handwashing facilities available								29.	Toxic substances properly identified, stored and used							
In	N/A	N/O	7.	Proper hot and cold food holding temps								30.	Food storage, 31. Self service, 32. Labeled							
In	N/A		8.	Time as a public health control, records								33.	Nonfood contact surfaces clean							
In	N/A	N/O	9.	Proper cooling methods								34.	Warewashing facilities maintained, test strips							
In	N/A	N/O	10.	Proper cooking time and temps								35.	Equipment, utensils, approved, clean good repair							
In	N/A	N/O	11.	Reheating temperature for hot holding								36.	Equipment, utensils and linens, storage and use			X				
In	N/A	N/O	12.	Returned and reservice of food								37.	Vending Machines							
In			13.	Food safe and unadulterated					X			38.	Adequate ventilation and lighting							
In	N/A	N/O	14.	Food contact surfaces clean and sanitized								39.	Thermometers provided and accurate							
In			15.	Food from approved source								40.	Wiping cloths properly used and stored							
In	N/A	N/O	16.	Shell stock tags, 17. Gulf Oyster regs								41.	Plumbing, proper backflow prevention							
In	N/A	N/O	18.	Compliance with HACCP plan								42.	Garbage properly disposed; facilities maintained							
In	N/A	N/O	19.	Advisory for raw/undercooked food								43.	Toilet facilities supplied, properly constructed, clean							
In	N/A		20.	Health care/ School prohibited food								44.	Premises clean, vermin proof; personal items separate							
In			21.	Hot & cold water. Temp: <u>122</u> °F								45.	Floors, walls and ceilings maintained and clean							
In			22.	Wastewater properly disposed								46.	No unapproved living or sleeping quarters							
In			23.	No rodents, insects, birds, animals					X			47.	Signs posted; Permit & inspection report available							
												48.	Plan Review Required			X				

No PHF []					
°F	Food	Location	°F	Food	Location
141	Cheese Pizza	Metro Warmer	36	Milk	2-Door Coolers in Student Area
150	Cooked Pasta	Vulcan Warmer	42	Milk	2-Door Coolers in Side Service Area
113	Spaghetti sauce	Proctor-Silex Warmer (using TAHC)	42	Turkey	Walk in Cooler

Comments:

13) Protect apples, grapes, and pears from consumer contamination. Non-peelable fruits observed on table without sneeze guard.

14) Eliminate the 10+ mouse droppings in water heater room.

15) Eliminate pests as needed (operator has monthly pest control)

16) Remove the non-commercial Proctor-Silex 22 quart roaster oven from premises.

17) Submit plans for newly installed kitchen floor. Ops office will consult with state to determine if floor is approved.

Received By: Sue Carmara REHS: John H. Wells