

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

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| Name of Facility/ DBA: Burger King #9021 | | Inspection Date: 11/8/16 | |
| Address: 901 Newville Rd, Orland, CA 95963 | | Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small> | |
| Owner/Permittee: Nocal Fast Food, Inc. | Phone No.: 855-9025 | Inspection Time: 11:35am | Permit Exp. Date: |
| Certified Food Handler: Nola Johnson | | Certificate Expiration Date: 5/2/17 <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 |
| 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 | 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 | 9. Proper cooling methods | | | | 34. Warewashing facilities maintained, test strips | | |
| In | N/A | 10. Proper cooking time and temps | | | | 35. Equipment, utensils, approved, clean good repair | X | X |
| In | N/A | 11. Reheating temperature for hot holding | | | | 36. Equipment, utensils and linens, storage and use | | |
| In | N/A | 12. Returned and reservice of food | | | | 37. Vending Machines | | |
| In | | 13. Food safe and unadulterated | | | | 38. Adequate ventilation and lighting | | |
| In | N/A | 14. Food contact surfaces clean and sanitized | | X | X | 39. Thermometers provided and accurate | | |
| In | | 15. Food from approved source | | | | 40. Wiping cloths properly used and stored | X | |
| In | N/A | 16. Shell stock tags, 17. Gulf Oyster regs | | | | 41. Plumbing, proper backflow prevention | | |
| In | N/A | 18. Compliance with HACCP plan | | | | 42. Garbage properly disposed; facilities maintained | | |
| In | N/A | 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: 121 °F | | | | 45. Floors, walls and ceilings maintained and clean | X | |
| In | | 22. Wastewater properly disposed | | | | 46. No unapproved living or sleeping quarters | | |
| In | | 23. No rodents, insects, birds, animals | | | | 47. Signs posted; Permit & inspection report available | | |
| | | | | | | 48. Plan Review Required | | |

| No PHF [] | | | | | |
|------------|-----------------|--------------|-----|---------------|----------------|
| °F | Food | Location | °F | Food | Location |
| 136 | Hamburgers | South warmer | 140 | Chicken Patty | West Warmer |
| 147 | Hamburger | North Warmer | 41 | Ham | Walk-in cooler |
| 135 | Chicken Fingers | East Warmer | | | |

Comments:

14) Provide 200 ppm of quaternary ammonium sanitizer when sanitizing utensils. Measured <100ppm (immediately abated)

35) Repair leak at walk-in freezer condensers (remove ice).

35) Remove broken steam lid (immediately abated).

40) Provide 200ppm of quat sanitizer at towel bucket. Measured ~100.

15) Clean litter from floor behind drive thru soda machine.

45) Repair cracked ceiling panels in drive thru area.

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| Received By: <i>Nola Johnson</i> | REHS: <i>John H. Wells</i> |
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