

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>East Coast Foods</u>		Inspection Date: <u>2/9/17</u>	
Address: <u>426 Walker St, Oland, CA 95963</u>		Reinspection Date (on or after): <u>2/14/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Troy & Lorenna Cruse</u>	Phone No.: <u>865-2550</u>	Inspection Time: <u>2:20pm</u>	Permit Exp. Date:
Certified Food Handler:		Certificate Expiration Date: <u>3/12/13</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									
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		X					
In	N/O												28. Washing fruits and vegetables							
In							X						29. Toxic substances properly identified, stored and used							
In	N/A	N/O						X					30. Food storage, 31. Self service, 32. Labeled		X					
In	N/A												33. Nonfood contact surfaces clean							
In	N/A	N/O											34. Warewashing facilities maintained, test strips							
In	N/A	N/O											35. Equipment, utensils, approved, clean good repair		X					
In	N/A	N/O											36. Equipment, utensils and linens, storage and use		X					
In	N/A	N/O											37. Vending Machines							
In													38. Adequate ventilation and lighting							
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												44. Premises clean, vermin proof; personal items separate		X					
In													45. Floors, walls and ceilings maintained and clean		X					
In													46. No unapproved living or sleeping quarters							
In							X						47. Signs posted; Permit & inspection report available							
In								X					48. Plan Review Required							

No PHF []					
°F	Food	Location	°F	Food	Location
48-49	Pastrami & Turkey	Right side, top of cooks' prep cooler	136	Mann Bean Soup	Soup Well
42	Potato Salad	Left side, top of cooks' prep cooler	141	Pulled Pork	Steam Table
42	Hamburgers	Bottom of prep cooler	33	Hot Dogs	2-Door cooler
136	Nacho Cheese	Soup wells by service window			

Comments:
Critical Violations
 2) Repair grease trap & cease draining to garbage can beneath facility allowed to stay open due to no wastewater on floor in basement. Permit will be suspended & facility will be closed if grease trap is not repaired by time of reinspection on 2/14/17.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Comments:

Critical Violations (continued)

- 5a) Provide towels at cooks' handwash sink.
- 5b) Cease storing dirty utensils in cooks' handwash sink.

Other Violations

- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured pastrami at 48°F & turkey at 49°F on right side, top portion of cooks' prep cooler.
- 23) Clean the 2 rat droppings at north wall/floor juncture in basement, and take steps to prevent rodents within building. Rat droppings were dry or not necessarily indicative of an active infestation.
- 25) Thaw potentially hazardous foods using 1 of 2 approved methods: in refrigerator, under cool running water, in microwave, or as part of a cooking process. Observed ground pork thawing at room temperature.
- 30a) Cease storing bottles of wine beneath unshielded sewer line in basement.
- 30b) Cease beer in kegs & coolers in carpeted area of northeast corner of banquet room.
- 35) Discard cracked wooden service tray(s).
- 36a) Cease using towel to cover bowl of lettuce in 1-door upright cooler in cooks' area.
- 36b) ~~Secure~~ ^{Secure} all CO₂ canisters, including empties, to a secure & solid surface.

Received By: Jesse Cruse

REHS: John H. Wells

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Comments:

- 36c) Remove non-commercial Frigidaire Refrigerator/Freezer in basement from premises.
- 40a) Store all wiping towels in sanitizer when not in use.
- 40b) Provide either 100 ppm of free chlorine or 200 ppm of quaternary ammonium to sanitizer towel bucket. ~~Measured~~ Measured 0 ppm of both.
- 41) Repair the leak to basement, originating from ceiling approximately 4' north of floor sink from dishwash area. Leak appears to be fresh water.
- 44) Cease storing employee coat by hanging ^{off} ~~SA~~ corners of dry food/spice rack in kitchen by door to bar.
- 45) Clean unknown oily substance from floor in main room in basement.

Note: A hazardous waste drum was observed in the north west room of basement, 15-20 feet from reach down freezers & cases of wine. This matter has been referred to Air Pollution Control, the CUPA for hazardous materials regulation in Glenn County.

Note: Food was found stored in areas of basement not previously approved by our department. Will check plan check records & discuss with owner.

Received By: [Signature]

REHS: John H. Wells