

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
 257 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <i>Burgers King</i>		Inspection Date: <i>10/15/13</i>	
Address: <i>901 Newville Rd, Orland, CA 95953</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Orland Foods Inc.</i>	Phone No.: <i>865-9025</i>	Inspection Time: <i>4:15pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Maria Llamas (45 others)</i>		Certificate Expiration Date: <i>8/12/17</i> <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			
In	N/O	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	N/O	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		
In	N/A	N/O	12. Returned and reservice of food								37. Vending Machines		
In		13. Food in good condition, safe, unadulterated								38. Adequate ventilation and lighting			
In	N/A	N/O	14. Food contact surfaces clean and sanitized							X	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 and vermin proof; personal items separate		
In		21. Hot & cold water. Temp: <i>124</i> °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; Last inspection report available			

No PHF []					
°F	Food	Location	°F	Food	Location
	<i>144 Hamburgers</i>	<i>Hot Holding Unit</i>		<i>41 Milk/Lambert</i>	<i>Undercounter, cooler</i>
	<i>156 Chicken Patta</i>	<i>"</i>		<i>42 Chicken Patta</i>	<i>Walk-in cooler</i>
	<i>144 Fish Patta</i>	<i>"</i>		<i>Bread</i>	

Comments:
Correct the following:
 1) *clean the pink mold from baffle in ice machine.*
 2) *Eliminate the 2-3 flies from premises & prevent insect entry.*

Received By: *Maria Llamas* REHS: *John H. Wells*