

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: Burger King #9001		Inspection Date: 10/5/17	
Address: 901 Newville Rd, Orland, CA 95963		Reinspection Date (on or after): Next Inspection <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Norcal Fast Food Inc.	Phone No.: 865-9025	Inspection Time: 11:20 am	Permit Exp. Date:
Certified Food Handler: Maria Llamas (+5 others)		Certificate Expiration Date: 12/15/21 <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 CALIFORNIA RETAIL FOOD CODE ("CalCode) , Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

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	N/O	7. Proper hot and cold food holding temps					X	X	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	X	
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 reserve of food							37. Vending Machines		
In			13. Food safe and unadulterated							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	X	
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: 119 °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							47. Signs posted; Permit & inspection report available		
										48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
139	Chicken Breast	Front Hot Holding Line	41	Cheesecake	Walk in Freezer
131	Chicken Fingers	" "	41	Egg Product	Walk in Cooler
145	Hamburger	Back Hot Holding Line	38	Cream	undercounter Dessert Cooler
144	Hamburger	Right side Hot Holding Line	44	Shake mix	Cooler beneath shake machine

Comments:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.

a) Chicken fingers measured 131°F in hot hold unit. Operator opted to discard 2 lbs.

b) Shake mix measured 44°F in cooler beneath shake machine.

5) Repair walk-in freezer to keep food frozen.

11) Repair leaks at prep sink faucet assembly - it leaks when turned on.

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