

**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: <u>Orland Livestock Commission Yard</u>		Inspection Date: <u>11/13/14</u>	
Address: <u>Highway 99 West, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Marie &amp; Ed Lacque</u>	Phone No.: <u>865-4327</u>	Inspection Time: <u>11:05 am</u>	Permit Exp. Date:
Certified Food Handler: <u>- None Current -</u>		Certificate Expiration Date: <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		Out	COS
In							X			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										29. Toxic substances properly identified, stored and used	
In	N/A	N/O					X			30. Food storage, 31. Self service, 32. Labeled	
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	
In	N/A	N/O								36. Equipment, utensils and linens, storage and use	
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										40. Wiping cloths properly used and stored	
In	N/A	N/O								41. Plumbing, proper backflow prevention	
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	
In										45. Floors, walls and ceilings maintained and clean	
In										46. No unapproved living or sleeping quarters	
In							X			47. Signs posted; Permit & inspection report available	
In										48. Plan Review Required	

No PHF [ ]					
°F	Food	Location	°F	Food	Location
158	Hamburger	Just off of grill	43	Milk	Domestic Refrigerator Freezer
41	Macaroni Salad	1-Door cooler			
46	Hamburger	Bottom portion of prep cooler			
44	Cut Tomato	Top portion of prep cooler			

**Comments:**

1) Obtain a food safety manager for facility. Compliance date => 1/12/15

7) Cold hold potentially hazardous foods ~~at~~ at/below 41°F. Measured:

a) in prep cooler: tomato (cut) at 44°F, hamburger patty at 46°F.

b) in domestic cooler: milk at 43°F.

23) Eliminate the 5+ flies from facility.

7) Cease storing raw meats above ice bags in back area freezer

Received By: <u>Cathy Miller</u>	REHS: <u>John H. Wells</u>
----------------------------------	----------------------------