

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>Salvagno's Coffee House & Eatery</u>		Inspection Date: <u>11/20/15</u>	
Address: <u>730 5th St, Orland, CA 95953</u>		Reinspection Date (on or after): <u>11/25/15</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Terrie Barr</u>	Phone No.: <u>865-4717</u>	Inspection Time: <u>11:40am</u>	Permit Exp. Date:
Certified Food Handler: <u>Terrie Barr</u>		Certificate Expiration Date: <u>12/5/18</u> <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</u> (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
<u>In</u>		1. Demonstration of knowledge			24. Person in charge present and performs duties
<u>In</u>		2. Communicable disease restrictions			25. Personal cleanliness and hair restraints
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth			26. Approved thawing methods used
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use			27. Food separated and protected
<u>In</u>	N/O	5. Hands clean & properly washed, glove use			28. Washing fruits and vegetables
<u>In</u>		6. Handwashing facilities available			29. Toxic substances properly identified, stored and used
<u>In</u>	N/A	N/O 7. Proper hot and cold food holding temps	X		30. Food storage, 31. Self service, 32. Labeled
<u>In</u>	N/A	8. Time as a public health control, records		X	33. Nonfood contact surfaces clean
<u>In</u>	N/A	N/O 9. Proper cooling methods			34. Warewashing facilities maintained, test strips
<u>In</u>	N/A	N/O 10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair
<u>In</u>	N/A	N/O 11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use
<u>In</u>	N/A	N/O 12. Returned and reservice of food			37. Vending Machines
<u>In</u>		13. Food safe and unadulterated		X	38. Adequate ventilation and lighting
<u>In</u>	N/A	N/O 14. Food contact surfaces clean and sanitized			39. Thermometers provided and accurate
<u>In</u>		15. Food from approved source			40. Wiping cloths properly used and stored
<u>In</u>	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention
<u>In</u>	N/A	N/O 18. Compliance with HACCP plan			42. Garbage properly disposed; facilities maintained
<u>In</u>	N/A	N/O 19. Advisory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean
<u>In</u>	N/A	20. Health care/ School prohibited food			44. Premises clean, vermin proof; personal items separate
<u>In</u>		21. Hot & cold water. Temp: <u>122</u> °F			45. Floors, walls and ceilings maintained and clean
<u>In</u>		22. Wastewater properly disposed			46. No unapproved living or sleeping quarters
<u>In</u>		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
<u>45</u>	<u>creme cheese filling</u>	<u>1-Door cooler</u>	<u>56</u>	<u>Turkey</u>	<u>on hot holding unit</u>
<u>37</u>	<u>Roast Beef</u>	<u>Prep cooler</u>	<u>92</u>	<u>Turkey gravy</u>	<u>" "</u>
<u>45</u>	<u>Milk</u>	<u>undercounter cooler</u>			

Comments:
Critical Violation

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

a) On hot holding unit - turkey at 56°F (disposed of 3 lbs),
 gravy at 92°F (disposed of 3 lb).

b) in 1-Door cooler - creme cheese filling at 45°F.

c) in undercounter cooler - milk at 45°F.

Received By: <u>Jozan</u>	REHS: <u>John H. Wells</u>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: <u>Salvagno's Coffee House & Eatery</u>	Inspection Date: <u>11/20/15</u>
Address: <u>730 6th St, Orland, CA</u>	
Owner/Permittee: <u>Terrie Barr</u>	

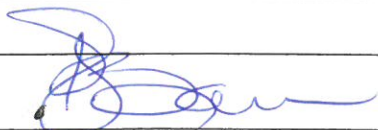
Comments:

Other Violations

- 38) Cease storing lettuce adjacent to soap & sanitizer at food prep sink.
- 39) Store all food 6" above floor. Observed numerous foods on floor in prep areas.
- 36) Store asings & olives in display areas that are smooth & cleanable. Observed foods in breakable jars stored atop decorative grass/straw.
- 40) Store wiping towels in sanitizer when not in use.

11/4/15 - All violations corrected. (S)

Received By:



REHS:

John H. Wells