

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>Uncle Chong's</u>		Inspection Date: <u>11/4/13</u>	
Address: <u>547 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Uncle Chong Inc.</u>	Phone No.: <u>865-5521</u>	Inspection Time: <u>1:15 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Yuen Hung Lim</u>		Certificate Expiration Date: <u>2/15/15</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					
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							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: <u>122</u> °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
161	Hot & Soup Soup	Steam Table	76	Noodles	Cooling ~ 30m at room temp
47	Breaded Chicken	Cooling 30m in sm prep cooler	39	Sprouts	2-Door Beware Cooler
37	Fish	Bottom of small prep cooler	39	Chicken	Rickoff - Section 2-Door cooler
41	Poached Eggs	Main Prep Cooler			

Comments:
 Correct the following:

3) Clean dry mouse droppings from linen cabinet (observed ~2) and southwest corner of dry storage room (observed 106). No evidence of an active infestation observed; operator monthly pest-control.

4) Discontinue storing raw meats above vegetables in Beware Coolers.

32) Label the bulk food bins.

33) Remove/replace cracked chopping block.

36) Discontinue using bowls to scoop bulk food; use scoops with handles.

34) Discontinue storing ice scoop in ice bin.

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

Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988
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Name of Facility/ DBA: <i>Uncle Chara's</i>	Inspection Date: <i>11/4/13</i>
Address: <i>647 E. Walker St, Orland, CA 95963</i>	
Owner/Permittee: <i>Uncle Chara, Inc.</i>	

Comments:

38a) Clean lint from hood & filters.

38b) Provide end caps on light shields above main prep cooler.

41) Replace faucet on 3-compartment sink in bar. Faucet does not reach all 3 compartments.

45) Clean grease from floor & floor sink behind fryer.

Received By: <i>[Signature]</i>	REHS: <i>John H. Wells</i>
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