

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 High School</u>		Inspection Date: <u>11/8/13</u>	
Address: <u>101 Shasta St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Unified School District</u>	Phone No.: <u>865-1210</u>	Inspection Time: <u>10:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Vicki Francis (+ 1 other)</u>		Certificate Expiration Date: <u>8/9/15</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		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			X
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			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 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			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 and vermin proof; personal items separate			
In			21. Hot & cold water. Temp. °F					45. Floors, walls and ceilings maintained and clean			X
In			22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
In			23. No rodents, insects, birds, animals					47. Signs posted; Last inspection report available			

No PHF []

°F	Food	Location	°F	Food	Location
48	Chicken Patties	out for Prep	44	Milk	2-Dom Pepsi Cooler
96	Hamburgers	Warmer #2 - using TPHC - OK	44	Milk	Walk in Cooler
			41	Milk	Milk Cooler
* Milk is sealed & pasteurized - 45°F OK.					

Comments:
Correct the following:

4) Thaw ~~foods~~ potentially hazardous foods using 1 of 4 approved methods (in cooler/under cool running water/in microwave/as part of a cooking process) - or - hold out for food preparation for less than two hours. Observed pizza out for ~ 2 hours & 15 minutes defrosting at room temperature.

5) Replace new three-compartment sink. Sink was installed without plan review. Compartments are not large enough to accommodate largest utensil. ~~Compartment size~~

Received By: Vicky Francis REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

- 35) continued) compartment size of sink is just under 18" w x 18" l x 12" d. Largest utensil is a baking tray with dimensions of 56" x 18". Baking trays cannot be fully submerged or even half submerged in sanitizer.
- 41) Remove hose from faucet at 3-compartment sink, or install a backflow prevention device, or replace with a faucet that reaches all 3 compartments.
- 45) Repair cracked ceiling above water heater.
- ? In check Violation - submit plans for walk-in freezer, handwash sink, utensil sink, and FRP at wall behind ~~3~~ utensil sink.

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