

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: <u>La Corona</u>		Inspection Date: <u>3/23/16</u>	
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): 3/24/16 <u>3/25/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>2:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alejandra Plascencia (+1 other)</u>		Certificate Expiration Date: <u>1/25/19</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 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
<u>In</u>		1. Demonstration of knowledge			
<u>In</u>		2. Communicable disease restrictions			
<u>In</u>	N/O	3. Discharge of eyes, nose, mouth			
<u>In</u>	N/O	4. Eating, tasting, drinking, tobacco use			
<u>In</u>	N/O	5. Hands clean & properly washed, glove use			
<u>In</u>		6. Handwashing facilities available			
<u>In</u>	N/A	N/O 7. Proper hot and cold food holding temps		X	
<u>In</u>	N/A	8. Time as a public health control, records			
<u>In</u>	N/A	N/O 9. Proper cooling methods			
<u>In</u>	N/A	N/O 10. Proper cooking time and temps			
<u>In</u>	N/A	N/O 11. Reheating temperature for hot holding			
<u>In</u>	N/A	N/O 12. Returned and reservice of food			
<u>In</u>		13. Food safe and unadulterated		X	
<u>In</u>	N/A	N/O 14. Food contact surfaces clean and sanitized	X	X	X
<u>In</u>		15. Food from approved source			
<u>In</u>	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs			
<u>In</u>	N/A	N/O 18. Compliance with HACCP plan			X
<u>In</u>	N/A	N/O 19. Advisory for raw/undercooked food			
<u>In</u>	N/A	N/O 20. Health care/ School prohibited food			
<u>In</u>		21. Hot & cold water. Temp: <u>130</u> °F			
<u>In</u>		22. Wastewater properly disposed	X	X	
<u>In</u>		23. No rodents, insects, birds, animals			
		24. Person in charge present and performs duties			
		25. Personal cleanliness and hair restraints			
		26. Approved thawing methods used			
		27. Food separated and protected			
		28. Washing fruits and vegetables			
		29. Toxic substances properly identified, stored and used			
		30. Food storage, 31. Self service, 32. Labeled			
		33. Nonfood contact surfaces clean			
		34. Warewashing facilities maintained, test strips			
		35. Equipment, utensils, approved, clean good repair			
		36. Equipment, utensils and linens, storage and use			
		37. Vending Machines			
		38. Adequate ventilation and lighting			
		39. Thermometers provided and accurate			
		40. Wiping cloths properly used and stored			
		41. Plumbing, proper backflow prevention			X
		42. Garbage properly disposed; facilities maintained			
		43. Toilet facilities supplied, properly constructed, clean			
		44. Premises clean, vermin proof; personal items separate			
		45. Floors, walls and ceilings maintained and clean			
		46. No unapproved living or sleeping quarters			
		47. Signs posted; Permit & inspection report available			
		48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
<u>142</u>	<u>Beans</u>	<u>Steam Table</u>	<u>47</u>	<u>Whipped Cream</u>	<u>Salsa/Dessert cooler behind front counter</u>
<u>150</u>	<u>Shredded Beef</u>	<u>" "</u>	<u>40</u>	<u>Beans</u>	<u>locking overnight in walk-in cooler</u>
<u>40</u>	<u>Chicken</u>	<u>Bottom of Locks' PMP cooler</u>			

Comments:

Critical Violation

4a) Provide 50 ppm of free chlorine sanitizer during dishwasher sanitize cycle. Measured 0 ppm.

4b) Clean & sanitize knives (utensils) after use. Observed dirty knives on magnetic knife rack (immediately corrected).

22) Repair wastewater leak beneath dishwashing machine. (Note: leak may instead be from backflow preventer rolling to bottom of machine).

Received By: [Signature] REHS: John H. Wells

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Continuation Sheet

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Comments:

Other Violations

- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Whipped cream was held in dessert/salsa cooler with an ambient temperature of 47°F.
- 13) Cease storing raw meat above ready-to-eat foods. Observed raw beef stored atop salsa buckets in walk-in cooler.
- 41) Repair leak at backflow preventer at dishwash machine.

Received By:

Martin Galvan

REHS:

John H. Wells