

**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: <i>Wendy's</i>		Inspection Date: <i>3/29/17</i>
Address: <i>4444 Commerce Lane, Orland, CA 95953</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <i>Pilot Flying J</i>	Phone No.:	Inspection Time: <i>9:30 am</i>
Certified Food Handler: <i>Christine Ortiz + others</i>		Permit Exp. Date:
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:		Certificate Expiration Date: <i>3/15/21</i> <small>(Certificate expires five years after it is issued)</small>
Applicable Law <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>		

In = In compliance    N/A = Not Applicable    N/O = Not Observed    Maj = Major violation    Out = Items not in compliance    COS = Corrected On Site			Maj	Out	COS	Out	COS
<u>In</u>	<b>Critical Risk Factors for Disease</b>						
<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				30. Food storage, 31. Self service, 32. Labeled	
<u>In</u>	N/A	8. Time as a public health control, records		X	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	X
<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				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: <i>138</i> °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
41	Fresh Mozzarella	Cold Prep Table	42	Mozzarella in salad	Delivered 1-Door cooler
160	Hamburger	Fresh off of Grill	37	Hamburger	Walk-in cooler
165	Chicken Breast	" "	160	Chili	Hot held at front of prep line
158	Chili	Hot held by walk-in			

**Comments:**

3) Properly implement time as a public health control (TPHC) to remove foods by marked time. Observed 2 chicken breasts marked for removal at 9:15 am still on service line at 9:35 am. Operator immediately discarded 2 breasts.

35a) Replace torn door gasket on chicken freezer.

35b) Repair interior top guard in microwave.

35c) Clean syrup accumulation from soda machine spigots at machine by service window.

Received By: <i>Christine Ortiz</i>	REHS: <i>John H. Welts</i>
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