

# 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>Berry Patch</u>		Inspection Date: <u>3/5/15</u>	
Address: <u>900 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Ilian Corporation</u>	Phone No.: <u>865-8484</u>	Inspection Time: <u>1:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Expired -</u>		Certificate Expiration Date: <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				
										Out	COS	
In					1. Demonstration of knowledge				24. Person in charge present and performs duties			
In					2. Communicable disease restrictions		X		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		X		30. Food storage, 31. Self service, 32. Labeled	X		
In	N/A				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	X		
In	N/A	N/O			12. Returned and reservice of food				37. Vending Machines			
In					13. Food safe and unadulterated		X	X	38. Adequate ventilation and lighting	X		
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, vermin proof; personal items separate			
In					21. Hot & cold water. Temp: <u>138</u> °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; Permit & inspection report available			
									48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	Sliced tomato	Top part of Prep cooler	37	Sausage	2-Door Pepsi Cooler
41	Hamburger Patties	" "	42	Shell Eggs	True Cooler in Dishwash room
155	Beans	Steam Table	37	steak	True Meat Cooler
36	Whipped cream	2-Door Coca Cola Cooler (ambient)	45	cantalope	True Veggie Cooler

**Comments:**  
Correct the following:

- 1) Obtain food safety manager certification for facility. Certification expired 1/14/14. Compliance date - at once.
- 2) Cold hold potentially hazardous foods at/below 41°F. Cut cantalope in 2-Door Veggie cooler by office measured 45°F.
- 3) Cease storing raw meat above potato/macaroni salad in cook's prep cooler (immediately abated).

Received By: REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Address: <u>900 Newville Rd, Orland</u>	
Owner/Permitee: <u>Ilron Corp.</u>	

Comments:

- 35a) Repair torn door gasket on True 2-Door cooler by soda station.
- 35b) Repair hinges on large chest freezer in dry storage room.
- 36) Chain all CO<sub>2</sub> misters (including empties) to a solid surface.
- 37) ~~these~~ Store all foods 6" above floor. Observed bag of onions on floor in back room.
- 38) Provide at least 20 foot candles of light by repairing light fixtures in dry storage room.
- 41) Provide handles at mop sink.
- 45a) Finish unfinished wall sections at barmer walk in locations in dishwash room.
- 45b) Repair torn floor sections.
- 45c) Clean food accumulation from floor in 1" gap between toast counter & soda counter.

Received By:

REHS:

John H. Wells