

**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>Berry Patch</u>		Inspection Date: <u>3/8/16</u>	
Address: <u>900 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>3/10/16 &amp; 3/15/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Elran Corporation</u>	Phone No.:	Inspection Time: <u>2:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Jack Wasenius (Expired)</u>		Certificate Expiration Date: <u>1/24/17</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 (See reverse side of sheet for summary)</u>			

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			1. Demonstration of Knowledge						X				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						X				29. Toxic substances properly identified, stored and used							
In	N/A	N/O	7. Proper hot and cold food holding temps						X		X		30. Food storage, 31. Self service, 32. Labeled							
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										38. Adequate ventilation and lighting				X			
In	N/A	N/O	14. Food contact surfaces clean and sanitized						X				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>126</u> °F							X			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
48	Potato Salad	Top Partition of Right Cook's Prep Cooler	42	Tri-Tip	2-Door cooler by server station
49	Ham (cubed)	Top Partition of Left Cook's Prep Cooler	41	Cubed Tomato	Coca Cola Cooler
134	Sausage	Steam Table	41	Sliced Tomato	Pepsi Cooler
167	Sausage Gravy	" "	38	Turkey Gravy	2-Door Cooler in back preparation room
Comments:		Bottom partition of right Cook's prep cooler	41	Beef	Meat cooler by office.
49	Ham	Held at Room Temp			
65	Garlic Butter				

**\* Critical Violations**  
 Obtain a food safety manager for facility. Food safety manager certificate expired over 2 years ago. This is a repeat violation. Facility permit will be suspended if not corrected by 5/7/16.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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**OFFICIAL INSPECTION REPORT**

**Continuation Sheet**

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988  
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Page 2 of 3

Name of Facility/ DBA: <u>Berry Patch</u>	Inspection Date: <u>3/8/16</u>
Address: <u>900 Newville Road, Orland, CA 95963</u>	
Owner/Permitee: <u>Jim Carparatin</u>	

Comments:

Critical Violations (cont'd)

- 1b) Require all employees to obtain food handler cards - and - maintain cards available for inspection/review at all times. Cards were not available for review & manager stated two employees had expired cards.
- 2a) ~~Provide~~ Provide soap from dispensers at all handwash sinks. Kitchen handwash and east women's restroom had soap in condiment bottles.
- 3b) Move automatic towel dispenser - or - move milkshake mixer so towels are not above mixer.
- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured multiple foods out of temperature:
  - a) In cook's prep coolers - Potato Salad at 48°F, Ham cubes at 49°F, and corn dogs at 49°F.
  - b) Held out at room temperature - garlic in butter mixture at 65°F (disposed of 1 1/2 lb).
- 4) Provide 50 ppm of free chlorine during dishwasher sanitize cycle. Measured ~10 ppm of chlorine. Compliance date ⇒ 3/10/16.

Other Violations

- 1a) Provide warm water at 100°-108°F at west man's restroom handwash sink. Water measured 111°F; cold water appeared to be inoperable or not fully mixing with hot.

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Continuation Sheet

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257 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: Berry Patch	Inspection Date: 3/8/16
Address: 900 Otwellville Rd, Orland, CA 95963	
Owner/Permitee: Eliam Corporation	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations (Cont'd)

- 35a) Clean grease accumulation from bottom "apron" of cook's side of steam table.
- 35b) Repair damaged lids to chest freezers (cracked interior lid, broken hinges) in back dry storage room.
- 36) Secure CO<sub>2</sub> canisters (including empties) to a solid surface. Observed 3 unsecured canisters in area near office/meat cooler.
- 38a) Provide light shields and end caps to fully protect fluorescent lights in kitchen and back prep room.
- 38b) Provide 20 foot candles of light to all areas of dry storage room. Ceiling light is out; clip-on lamp is inadequate.
- 41) Provide handles at mop sink.
- 45a) Repair water damaged roof in kitchen. Refinish roof section repaired with plywood.
- 45b) Repair/replace damaged vinyl flooring pulling up from subflooring in kitchen and back prep room.
- 45c) Finish unfinished walls in back prep room.
- 45d) Clean food accumulation from floor in 2" gap between coffee counter & soda counter.

\* Floor renovation will require minor plan check through our office.

Received By:

REHS:

John H. Wells