

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

In = In compliance			N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site	Out	COS
Critical Risk Factors for Disease									
In			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			
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			
In	N/A		8. Time as a public health control, records	X		33. Nonfood contact surfaces clean			
In	N/A	N/O	9. Proper cooling methods	X OK	X	34. Warewashing facilities maintained, test strips			
In	N/A	N/O	10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair			
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 safe and 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		X	
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		X	
In			21. Hot & cold water. Temp <u>Varies</u> °F		X	45. Floors, walls and ceilings maintained and clean			
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
112-122	Wings, Meatloaf, Ribs	Bakery Dept Steam Table	41	Ground Beef	Meat Merchandiser Case
135-144	Enchiladas, Beans, Fried Chicken,	" "	40	Chuck Steak	" "
1	Egg roll, Fish Burrito	" "	43	Ground Pork	Left end Meat Merchandiser Case
130	Fried Chicken	Top Part of Bakery Dept Steam Table	38	Corned Beef	Meat Dept Coffin Case
Comments:			44	Balance	Meat Dept - Hot Dog Balance Coffin Case
135	Whole Chicken	" "	41	Bacon	Meat Dept 18-Door Display Cooler
41	Chicken Salad	Bakery Prep Cooler	40	Longaniza	" "
41	Meatloaf	2-Door cooler in Bakery Dept.	40	Boneless Pork	3-Door Cooler in Meat Dept Cutting Room
39	Chicken Salad	5-Door Display cooler in Bakery Dept.	38	Pork Ribs	Meat Dept walk-in.
45	Milk	Dairy Walk-in (Pasteurized → 45°F)			
41	Raw chicken	Back-of-house Walk-in			
42	Sprouts	9-Door vegetable Display Cooler			
Received By: 			REHS: John H. Wells		

FOOD FACILITY INSPECTION REPORT

Continuation Sheet

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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Page 2 of 2

Name of Facility/ DBA: <u>Sau Mar</u>	Inspection Date: <u>3/9/16</u>
Address: <u>32 E. Walker St, Orland, CA 95963</u>	
Owner/Permittee: <u>North State Grocery</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode")</u> , Beginning with section 113700, California Health and Safety Code	

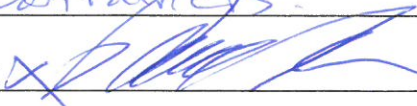
Comments:

Critical Violations

- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.
Measured:
 - a) At Bakery Hot Holding Unit - BBA wings at 118°F (disposed of 5 lbs), Hot Wings at 122°F (disposed of 3 lbs), meatloaf at 112°F (disposed of 2 lbs), Ribs at 120°F (disposed of 3 lbs), and cut fried chicken at 130°F (reheated 20 lbs back to 165°F).
 - b) At Left end of Meat Merchandiser Case - ground pork at 43°F.
 - c) In Hot Dog/Bologna/cheese coffin case - bologna at 44°F.
- 8) Correctly implement time as a public health control (TPHC) - as - repair/replace Bakery hot holding unit. Operator did not complete time marking for use of TPHC.

Other Violations

- 21) Provide hot water at 120°F at Bakery 3-compartment sink. Measured 113°F / Hot water was 128°F in Meat Dept.
- 410) Store wiping towels in sanitizers when not in use.
- 410) Repair slow drain at Bakery handwash sink.
- 410) Repair leak at detergent dispenser assembly to cleaning spray hose in Meat Dept.
- 410) Require employees to store personal items (clothing, purses, keys, etc) away from food, utensils, and food containers.

Received By: 

REHS:

John H. Wells