

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: <i>Salvagno's Coffee House & Eatery</i>		Inspection Date: <i>4/7/15</i>	
Address: <i>730 5th St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>TERRIE BARR</i>	Phone No.: <i>865-4717</i>	Inspection Time: <i>3:15 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>TERRIE BARR</i>		Certificate Expiration Date: <i>12/5/15</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input checked="" 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								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							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		
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		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention		
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: °F							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
<i>43°</i>	<i>Ham</i>	<i>Top of prep cooler</i>			

Comments:

Recheck of violations from 4/2/15 found all corrected except prep cooler temps. But food temps were just barely off - advised to turn down cooler a little more - will check at next inspection.

Received By: *X Willie Thomas* REHS: *John A. Wells*