

**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>The Rusty Wagon</i>		Inspection Date: <i>5/22/13</i>	
Address: <i>420 Walker St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>5/29/13</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Glenn Co. Office of Education</i>	Phone No.: <i>989-9132</i>	Inspection Time: <i>4:25 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Christina Jasper</i>		Certificate Expiration Date: <i>5/24/17</i> <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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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		
In	N/O	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				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	N/O	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 in good condition, safe, 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 and vermin proof; personal items separate		
In		21. Hot & cold water. Temp: <i>124</i> °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; Last inspection report available			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	cheese	2-Door cooler in back room			
68	Eggs	on top of display cooler in front			
47	cheese	Display cooler in front			

Comments:  
*Critical Violations*

5) Repair handwash sink in kitchen so it provides adequate flow of hot & cold water. Flow is not adequate for hand washing purposes.

7) Cold hold potentially hazardous foods at/below 41°F. Observed:  
 a) Eggs at 68°F on top of display cooler (eggs moved to cooler)  
 b) cheese at 47°F inside display cooler

Received By: <i>C Spielman</i>	REHS: <i>John H. Wells</i>
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