

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 1

Name of Facility/ DBA: <u>Orland Senior Nutrition Site</u>		Inspection Date: <u>5/23/17</u>	
Address: <u>19 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>6/25/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Glenn County Office of Education</u>	Phone No.: <u>865-1136</u>	Inspection Time: <u>11:20 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Brandon Baker</u>		Certificate Expiration Date: <u>7/2/21</u> <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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In	N/A	N/O							38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
Observed Time as a public Health control used, but without verifiable time marking. Food was discarded per California Retail Food Code § 114000(a)(3).					
Discarded: 10 lbs of deli/meat sandwiches, 3 lbs of sushi, 1/2 lb of pizza, 1 lb of potato salad, 1/2 lb cole slaw.					
Comments:					

Reinspection found Time as a Public Health Control still not implemented correctly as documented in 5/18/17 inspection.

Received By: 

REHS: John H. Wells

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Name of Facility/ DBA: Orland Senior Nutrition site		Inspection Date: 6/16/17	
Address: 19 E. Walker St, Orland, CA 95963		Reinspection Date (on or after): 8/20/17 (Reinspections are subject to fees)	
Owner/Permittee: Glenn County Office of Education	Phone No.:	Inspection Time: 11:00 am	Permit Exp. Date:
Certified Food Handler: Brandon Bares	Certificate Expiration Date: 7/21/21 (Certificate expires five years after it is issued)		
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		
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	X		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 reserve 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
62	Enchilladas	Cooking 30- 60 min. In Right 2-Door Cooler			
36	Milk	Left 2-Door Cooler			
75	Sandwich (Pepperoni)	out at room temp using TPHC			

Comments:


Comments:

Critical Violation

Either hold potentially hazardous commodity items at/below 41°F - or - properly implement time as a Public Health control (TPHC) per HSC § 114.000 with

- 1) written procedure
- 2) time marking
- 3) 4 hour serve/discard of food, and
- 4) Discard food if out of time/unmarked.

Observed potentially hazardous foods using TPHC without time marking ~~or written procedure~~.

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