

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>Saltea</u>		Inspection Date: <u>6/7/17</u>	
Address: <u>701 4th Street, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Sarah Leudon</u>	Phone No.:	Inspection Time: <u>2:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Not Verified -</u>		Certificate Expiration Date: <u>- Not Verified -</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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 (See reverse side of sheet for summary)</i>			

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			<u>Penalty</u>	<u>X</u>		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				<u>X</u>		30. Food storage, 31. Self service, 32. Labeled				<u>X</u>				
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				<u>X</u>	<u>OK</u>			
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				<u>X</u>				
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention				<u>X</u>				
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				<u>X</u>				
In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate								
In			21. Hot & cold water. Temp: <u>125</u> °F						45. Floors, walls and ceilings maintained and clean				<u>X</u>				
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
158	Broccoli Cheddar Soup	Soup Well	38	Almond Milk (ambient)	Smoothie Cooler/Prep
45	Pastrami	1-Door Cooler	37	Ham	Sandwich Prep Cooler

Comments:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured pastrami at 45°F in 1-door cooler.

30) Cease storing herbs upstairs in office in carpeted area.

10) Store chip boxes (beneath counter) 6 inches off of floor.

4) Provide 40) store wiping towels in sanitizer when not in use.

11) Provide a 1-inch air gap between pipe and sink rim at floor sink beneath center prep island.

Received By: [Signature] REHS: John H. Wells

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Continuation Sheet

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Page 2 of 2

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Address: <u>701 4th St, Orland, CA</u>	
Owner/Permitee: <u>Swah Leuden</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

- 45b) Repair cracked floor transition between hallway & storage room so it is smooth & cleanable. ~~scat~~
- 45b) Seal gaps in wood hallway floor at north wall/floor juncture.
- 45c) Repair all cracks, holes, chipped paint in hallway & storage room walls.
- * Food Safety Manager certification is pending. Will check at next inspection.

Received By:

[Signature]

REHS:

John H. Wells