

**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>Super Shopper</i>		Inspection Date: <i>7/12/13</i>
Address: <i>1233 East St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <i>Amana Inc.</i>	Phone No.: <i>865-2926</i>	Inspection Time: <i>7:30 am</i>
Certified Food Handler: <i>- None Current / No Food Handling at this time -</i>		Permit Exp. Date:
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 <b>CALIFORNIA RETAIL FOOD CODE</b> ("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
		<b>Critical Risk Factors for Disease</b>			
In	N/O	1. Demonstration of knowledge	Maj	Out	COS
In		2. Communicable disease restrictions			
In	N/O	3. Discharge of eyes, nose, mouth			
In	N/O	4. Eating, tasting, drinking, tobacco use			
In	N/O	5. Hands clean & properly washed, glove use			
In		6. Handwashing facilities available		X	
In	N/A	N/O	7. Proper hot and cold food holding temps		
In	N/A	N/O	8. Time as a public health control, records		
In	N/A	N/O	9. Proper cooling methods		
In	N/A	N/O	10. Proper cooking time and temps		
In	N/A	N/O	11. Reheating temperature for hot holding		
In	N/A	N/O	12. Returned and reservice of food		
In			13. Food in good condition, safe, unadulterated		
In	N/A	N/O	14. Food contact surfaces clean and sanitized		
In			15. Food from approved source		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs		
In	N/A	N/O	18. Compliance with HACCP plan		
In	N/A	N/O	19. Advisory for raw/undercooked food		
In	N/A		20. Health care/ School prohibited food		
In			21. Hot & cold water. Temp: <i>121</i> °F	X	
In			22. Wastewater properly disposed		
In			23. No rodents, insects, birds, animals	X	
			24. Person in charge present and performs duties		
			25. Personal cleanliness and hair restraints		
			26. Approved thawing methods used		
			27. Food separated and protected		
			28. Washing fruits and vegetables		
			29. Toxic substances properly identified, stored and used		
			30. Food storage, 31. Self service, 32. Labeled		X
			33. Nonfood contact surfaces clean		
			34. Warewashing facilities maintained, test strips		
			35. Equipment, utensils, approved, clean good repair		X
			36. Equipment, utensils and linens, storage and use		X
			37. Vending Machines		
			38. Adequate ventilation and lighting		
			39. Thermometers provided and accurate		
			40. Wiping cloths properly used and stored		
			41. Plumbing, proper backflow prevention		
			42. Garbage properly disposed; facilities maintained		
			43. Toilet facilities supplied, properly constructed, clean		X
			44. Premises clean and vermin proof; personal items separate		
			45. Floors, walls and ceilings maintained and clean		
			46. No unapproved living or sleeping quarters		
			47. Signs posted; Last inspection report available		

No PHF [ ]

°F	Food	Location	°F	Food	Location
	<i>39 Balance</i>	<i>3-Door Deli/Dairy cooler</i>			

Comments:  
*Correct the following*

- 1) Provide soap & towels from a dispenser at restroom. Observed bar soap & towels not in a dispenser.*
- 2) Provide hot water at 120°F to fixtures in Deli area & at mop sink. Hot water at deli was 94°F, but 121 at restroom.*
- 3) Remove the 1 dead oriental cockroach from Northwest corner of back room.*
- 30) Clean dust from canned foods.*
- 35) Repair torn door gasket at beer door #1 & Rockstar cooler door.*
- 36) Provide tongs for donut self-service (as single use food paper).*
- 37) Provide self close device on restroom door.*

Received By: *Alex E* REHS: *John H Wells*