

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>I-5 Cafe</u>		Inspection Date: <u>7/13/16</u>	
Address: <u>1165 Hoff Way #101, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Ferreira</u>	Phone No.: <u>865-3000</u>	Inspection Time: <u>11:45 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Debbie Melville</u>		Certificate Expiration Date: <u>2/28/21</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

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									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				X			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		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In						X			38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In	N/A	N/O							40. Wiping cloths properly used and stored		X
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						X			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
41	Ham cubes	Top portion of small cooks prep cooler	41	Beans	Walkin (cooling)
46	Pooled Eggs	Bottom portion of small cooks prep cooler	41	Bacon	Walkin
38	Turkey slices	Top portion of cooks' Large Prep cooler	141	Cream of Broccoli soup	Soup well #1
136	Sausage	Steam Table	141	Vegetable Beef soup	Soup well #2
Comments:			47	Cut cantalope	Servers' small prep cooler
135 sausage brown		" "	38	whipped cream	Tall cooler in Ice Cream area

Correct the following:

a) Hold potentially hazardous foods at/above 135°F or at/below 41°F.

Measured:

a) Pooled eggs at 46°F in cooks' small prep cooler.

b) Cut cantalope at 47°F in servers' small prep cooler.

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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Comments:

13a) Cease storing raw meats (ground beef) above ready-to-eat food (pickles) in coolers.

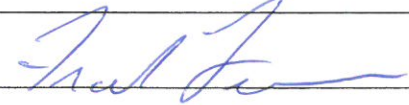
13b) Cease allowing coffee decafeiner cleaners to leak onto coffee filters.

21) Provide warm water of at least 100°F at the restroom handwash sinks. Measured 78°F.

35a) Repair torn door gaskets in the cooks' small prep cooler.

35b) Clean soda syrup accumulation on soda machine spigots.

40) Provide 100 ppm free chlorine or 200 ppm quaternary ammonium sanitizer for wiping towels. Buckets at both server stations measured 0 ppm.

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