

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>East Coast Foods</u>		Inspection Date: <u>7/19/15</u>	
Address: <u>426 Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Troy & Lorenna Cruise</u>	Phone No.: <u>865-2550</u>	Inspection Time: <u>11:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Troy Cruise</u>		Certificate Expiration Date: <u>3/18/16</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 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			X			
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						
In	N/A	N/O												36. Equipment, utensils and linens, storage and use			X			
In	N/A	N/O												37. Vending Machines						
In														38. Adequate ventilation and lighting						
In	N/A	N/O							X					39. Thermometers provided and accurate						
In	N/A	N/O												40. Wiping cloths properly used and stored						
In	N/A	N/O												41. Plumbing, proper backflow prevention			X			
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			X			
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
108-131	Macho Cheese	Pretable side 3amp well-heating from car 30 mins	135	Chicken Gumbo Soup	Soup well
41	Potato Salad	Left Side Prep cooler (top)	37	Pulled Pork	2-Door Metal Cooler
46	Sliced Ham	Right Side Prep cooler (top)	139	Pulled Pork	Steam Table
47	Salami	" "			

Comments:
Contact the following:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.
 Measured ham at 47°F and salami at 45°F in right side food prep cooler (top portion of cooler).

14) Clean white mold from bottle in ice machine.

21) Provide hot water at 120°F to prep sink. Water measured a peak temperature of 112°F.

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

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Continuation Sheet

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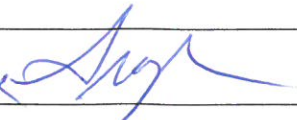
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Owner/Permittee: <u>Troy S. Lorenna Cause</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u>	

Comments:

- 30) Cease storing food in unfinished portion of facility (i.e. stairs to basement).
- 35) Remove non-commercial microwave with broken handle from premises.
- 41) Repair water leak in basement.
- 45) Cease storing beer cooler, beer keg cooler, and boxes of beer on carpeted surface. Food storage ~~area~~ floors must be smooth, cleanable, and non-absorbent.

Received By



REHS:

John H Wells