

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: Yancy's Farmers Market		Inspection Date: 8/17/13	
Address: 20 E. WALKER ST., ORLAND, CA		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee:	Phone No.:	Inspection Time: 10:00	Permit Exp. Date:
Certified Food Handler: - N/A		Certificate Expiration Date: <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	Out
<input checked="" type="checkbox"/>	N/O	1. Demonstration of knowledge				24. Person in charge present and performs duties
<input checked="" type="checkbox"/>		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints
<input checked="" type="checkbox"/>	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used
<input checked="" type="checkbox"/>	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected
<input checked="" type="checkbox"/>	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables
<input checked="" type="checkbox"/>		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used
<input checked="" type="checkbox"/>	N/A	N/O 7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled
<input checked="" type="checkbox"/>	N/A	N/O 8. Time as a public health control, records				33. Nonfood contact surfaces clean
<input checked="" type="checkbox"/>	N/A	N/O 9. Proper cooling methods				34. Warewashing facilities maintained, test strips
<input checked="" type="checkbox"/>	N/A	N/O 10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair
<input checked="" type="checkbox"/>	N/A	N/O 11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use
<input checked="" type="checkbox"/>	N/A	N/O 12. Returned and reservice of food				37. Vending Machines
<input checked="" type="checkbox"/>		13. Food in good condition, safe, unadulterated				38. Adequate ventilation and lighting
<input checked="" type="checkbox"/>	N/A	N/O 14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate
<input checked="" type="checkbox"/>		15. Food from approved source				40. Wiping cloths properly used and stored
<input checked="" type="checkbox"/>	N/A	N/O 16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention
<input checked="" type="checkbox"/>	N/A	N/O 18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained
<input checked="" type="checkbox"/>	N/A	N/O 19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean
<input checked="" type="checkbox"/>	N/A	N/O 20. Health care/ School prohibited food				44. Premises clean and vermin proof; personal items separate
<input checked="" type="checkbox"/>		21. Hot & cold water. Temp: 170 °F				45. Floors, walls and ceilings maintained and clean
<input checked="" type="checkbox"/>		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters
<input checked="" type="checkbox"/>		23. No rodents, insects, birds, animals				47. Signs posted; Last inspection report available

No PHF <input checked="" type="checkbox"/> * No PHF					
°F	Food	Location	°F	Food	Location

Comments:

CORRECT THE FOLLOWING:

(47) ADD BUSINESS LOCATION TO THE DISPLAYED SIGN (CITY, STATE)

Received By: *Lena Jency*

REHS: *ANDREW A. P. 2790*