

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: <i>Andy's Butcher Block</i>		Inspection Date: <i>9/13/17</i>	
Address: <i>65 E. Walker St. Orland, CA 95953</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Carlos & Sandra Galvan</i>	Phone No.: <i>865-2211</i>	Inspection Time: <i>2:20 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Sandra Galvan (expired) - class scheduled for December</i>		Certificate Expiration Date: <i>10/7/16</i> <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	Out	COS		
In			1. Demonstration of knowledge			X			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						30. Food storage, 31. Self service, 32. Labeled		X
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		
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		X
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		
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
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		
In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof, personal items separate		
In			21. Hot & cold water. Temp: <i>125</i> °F						45. Floors, walls and ceilings maintained and clean		
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
43	Pastrami	Deli Display Cooler - Just out for prep - OK.	40	Tritip	out for cutting
42	Turkey	Deli Display Cooler	43	Ground Venison	Recently ground in Back walk-in
39	Cut Tomato	Top of Prep cooler	39	Tritip	Back walk-in
39	Pork chop	Meat Display Cooler	140	RIB Beef	slow cooker
Comments:			39	Pork Ribs	Front walk-in
40	Sirloin	" "			

- 1) Obtain food safety manager for facility - operator has class/exam scheduled for December 7th.
- 32) Provide net weight labeling for meat sticks.
- 35) Clear ice accumulation from walk-in freezer condensers. Repair as needed.

Received By: *Sandra Galvan* REHS: *John H. Wells*