

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>Gueso Store</i>		Inspection Date: <i>9/24/13</i>	
Address: <i>403 Colusa St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Sergio Duenias</i>	Phone No.: <i>865-8754</i>	Inspection Time: <i>4:20 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Prepackaged Food -</i>		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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</i> (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	N/O	1. Demonstration of knowledge							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					X		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			
In	N/A	N/O	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			
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 in good condition, safe, 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 and vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <i>128</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; Last inspection report available				

No PHF []					
°F	Food	Location	°F	Food	Location
	<i>All PHF are frozen.</i>				

Comments:
Correct the following:

6) Provide soap at women's restroom dispensers.

24) Cease staining nail polish above food items (beans, gelatin).

43) Repair inoperable toilet in women's restroom.

Received By: <i>Sergio Duenias</i>	REHS: <i>John H. Wells</i>
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