

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: <u>Orland Stop & Shop</u>		Inspection Date: <u>9/4/14</u>	
Address: <u>10 Walker St, Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Rajinder Garcha</u>	Phone No.: <u>865-5741</u>	Inspection Time: <u>3:10 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Sukwinder Grewal (expired)</u>		Certificate Expiration Date: <u>5/9/14</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</u> (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	
In	N/O	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					X		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: <u>124</u> °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
<u>44</u>	<u>Milk</u>	<u>walk-in (pasteurized - ok)</u>	<u>45</u>	<u>Burritos</u>	<u>walk-in cooler</u>

Comments:
Correct the following:

1) Provide a certified food safety manager for facility. Certification expired 5/9/14. Ice cream service is considered food handling & requires food safety manager (compliance date 11/4/14)

2) Cold hold potentially hazardous foods at/below 41°F. Burrito at walk-in deli/sandwich display door measured 45°F.

3) Repair/adjust walk-in refrigeration to hold food at/below 41°F. Ambient air in walk-in measured 46°F-50°F; food measured 45°F.

Received By: <u>X</u>	REHS: <u>John H. Wells</u>
-----------------------	----------------------------