

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>Oxland Meat Processors</u>		Inspection Date: <u>9/8/17</u>	
Address: <u>308 W. Walker St, Oxland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Thomas Ball</u>	Phone No.: <u>865-7383</u>	Inspection Time: <u>11:15am</u>	Permit Exp. Date:
Certified Food Handler: <u>Tia Michelle Hanks</u>		Certificate Expiration Date: <u>8/5/20</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 <i>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

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
<u>In</u>			1. Demonstration of knowledge				24. Person in charge present and performs duties				
<u>In</u>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints				
<u>In</u>	N/O		3. Discharge of eyes, nose, mouth				26. Approved thawing methods used				
<u>In</u>	N/O		4. Eating, tasting, drinking, tobacco use				27. Food separated and protected				
<u>In</u>	N/O		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
<u>In</u>			6. Handwashing facilities available				29. Toxic substances properly identified, stored and used				
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled				
<u>In</u>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean				
<u>In</u>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips				
<u>In</u>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair				
<u>In</u>	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use				
<u>In</u>	N/A	N/O	12. Returned and reservice of food				37. Vending Machines				
<u>In</u>			13. Food safe and unadulterated				38. Adequate ventilation and lighting				
<u>In</u>	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate				
<u>In</u>			15. Food from approved source				40. Wiping cloths properly used and stored				
<u>In</u>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention				
<u>In</u>	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained				
<u>In</u>	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean			X	
<u>In</u>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate				
<u>In</u>			21. Hot & cold water. Temp: <u>128</u> °F			X	45. Floors, walls and ceilings maintained and clean				
<u>In</u>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
<u>In</u>			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
<u>51</u>	<u>Ground beef</u>	<u>out far grinding</u>	<u>39</u>	<u>cow carcass</u>	<u>Front walkin</u>
<u>40</u>	<u>Elk carcass</u>	<u>Back walkin</u>	<u>41</u>	<u>Smoked Bacon</u>	<u>Display cooler</u>
<u>42</u>	<u>Pig carcass</u>	<u>Middle walkin</u>			

Comments:

2) Provide hot water (adequate flow) to front room utensil sink.

3) Reattach self-closing device at women's restroom door

Received By: Tia Hanks REHS: John H. Wells