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: Little Caesars			Inspection Date: 1/15/19
Address: 701 Walker St, Orland, CA 95963			Reinspection Date (on or after): Next Inspection (Reinspections are subject to fees)
Owner/Permitee: AB Brothers, Inc.	Phone No.: 865-4800	Inspection Time: 3:50 pm	Permit Exp. Date:
Certified Food Handler: Bhupinder Singh		Certificate Expiration Date: 2/22/21 (Certificate expires five years after it is issued)	

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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				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		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: 131 °F				45. Floors, walls and ceilings maintained and clean	X	
(In)			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
In			23. No rodents, insects, birds, animals		X		47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
137	Pizza	Right service counter warmer	38	Ham	Pizza Prep cooler
150	chicken wings	~~Left service to~~ Middle service counter warmer			

Comments:

2) Provide soap in employee restroom.

3) Clean the 10+ mouse droppings on flour/sauce pallets. No evidence of active infestation observed.

4) Clean encrusted wire shelf by Pizza prep table.

5) Clean flour from walls & electrical outlet in dough prep area.

Received By: Jeff Mellin

REHS: John H. Wells