

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

247 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>La Casaca</u>		Inspection Date: <u>1/3/18</u>	
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>3:00pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Alexandrina Plascencia</u>		Certificate Expiration Date: <u>1/25/19</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</u> ("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
<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	X	
<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	X	
<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		
<u>In</u>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate	X	
<u>In</u>			21. Hot & cold water. Temp: <u>147</u> °F				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
42	Beef	Looks Prep cooler	41	Shredded Beef	Walk-in cooler - cooling
47	Shredded Beef	Steam Table	40	Chicken	Walk-in cooler
45	Rice	" "			

Comments:

35) Repair/replace torn door gaskets on prep cooler

35) Clean accumulated liquid in bottom of beef cooler

4) Repair drip leak at 3-compartment sink faucet

4) Store employee clothing away from food.

Received By: [Signature] REHS: John H. Wells