

# 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>Saltea</u>		Inspection Date: <u>1/3/18</u>	
Address: <u>701 4th Street, Orland, CA 95963</u>		Reinspection Date (on or after): <u>1/10/18</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Sarah Leudan</u>	Phone No.: <u>988-3181</u>	Inspection Time: <u>3:45pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Not Verified -</u>		Certificate Expiration Date: <u>- Not Verified -</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> 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			
<u>In</u>									24. Person in charge present and performs duties		
<u>In</u>							X		25. Personal cleanliness and hair restraints		
<u>In</u>	N/O								26. Approved thawing methods used		
<u>In</u>	N/O								27. Food separated and protected		
<u>In</u>	N/O								28. Washing fruits and vegetables		
<u>In</u>									29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O				X		X	30. Food storage, 31. Self service 32. Labeled		XX
<u>In</u>	N/A								33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O							34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
<u>In</u>	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
<u>In</u>	N/A	N/O							37. Vending Machines		
<u>In</u>	N/A	N/O							38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O					X		39. Thermometers provided and accurate		
<u>In</u>	N/A	N/O							40. Wiping cloths properly used and stored		
<u>In</u>	N/A	N/O							41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	N/O							42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		X
<u>In</u>	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
<u>In</u>									45. Floors, walls and ceilings maintained and clean		X
<u>In</u>									46. No unapproved living or sleeping quarters		
<u>In</u>									47. Signs posted; Permit & inspection report available		
<u>In</u>									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
40	Turkey	Delhi Prep cooler	40	Cut cantaloupe	Smoothie cooler
55	Shredded Chicken	" "	40	Potato salad	upright cooler
101	Quinoa	cooling ~1 hour at room temp			

Comments:

Critical Violation

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured shredded chicken at 55°F in deli prep cooler (discarded 1 lb).

Other Violations

1) Maintain evidence of food safety certification on site and available for review.

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

**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
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Name of Facility/ DBA: <u>Saltea</u>	Inspection Date: <u>1/3/18</u>
Address: <u>701 4th Street, Orland, CA 95953</u>	
Owner/Permittee: <u>Sarah Lendon</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE</u> ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:  
Other Violations (continued)

14) Clear the pink mold from inside ice machine.

30) Store food (Quinoa bucket in back room) 6" off of floor.

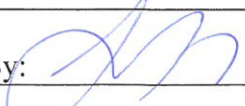
32) Provide facility city & state on labels for teas/herbs.

35) Replace broken handle on top of smoothing prep cooler.

36) Remove non-commercial "Aroma Rice Cooker" from premises.

43) Provide ~~self~~ self-closing device on restroom door.

45) Repair hole & paint deterioration at wall by electrical meter.

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