

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: <i>Starbuck's #26877</i>		Inspection Date: <i>10/13/17</i>	
Address: <i>110 Francis Lane, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Starbucks Corporation</i>	Phone No.: <i>966-7828</i>	Inspection Time: <i>10:40 am</i>	Permit Exp. Date:
Certified Food Handler: <i>Jennifer Mosier</i>		Certificate Expiration Date: <i>2/17/19</i> <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</i> (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				
<input checked="" type="checkbox"/>	In	1. Demonstration of knowledge								24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In	2. Communicable disease restrictions								25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth							26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use							27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use							28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In	6. Handwashing facilities available								29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	N/A	8. Time as a public health control, records							33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair		
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines		
<input checked="" type="checkbox"/>	In	13. Food safe and unadulterated								38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In	N/A	N/O	15. Food from approved source						40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		X
<input checked="" type="checkbox"/>	In	N/A	20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>	In	21. Hot & cold water. Temp: <i>120</i> °F							45. Floors, walls and ceilings maintained and clean			
<input checked="" type="checkbox"/>	In	22. Wastewater properly disposed							46. No unapproved living or sleeping quarters			
<input checked="" type="checkbox"/>	In	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
41	Egg/Bacon Sandwich	undercounter cooler by Reheater	38	Egg/Bacon Sandwich	Right 2-Door cooler in back room
42 39	Milk	undercounter coolers by Dye thru	41	Milk	Left 2-Door cooler in back room
42	Cream (ambient)	undercounter cooler by blenders	42	Eggs, cheese pack	Service area display cooler
37 38	Milk	undercounter coolers by Espresso Machines			

Comments:

43) Repair/adjust manual flush button on urinal so it flushes

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