

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>4256 Cafe</u>		Inspection Date: <u>10/16/17</u>	
Address: <u>824 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>10/23/17</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Julie Van Tol</u>	Phone No.: <u>988-9030</u>	Inspection Time: <u>11:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Julie Van Tol (42 others)</u>		Certificate Expiration Date: <u>8/29/18</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 <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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X		X	30. Food storage, 31. Self service, 32. Labeled		X
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In	N/A								45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
57	Pooled EGGS	Top part of left prep cooler	48	Pooled EGGS	Out for prep < 30 minutes
53	Shelled hardboiled EGGS	" "	42	Hamburger Patty	2 - Bear Everest cooler in storage room
41	Ham	Top part of right prep cooler	40	Milk	2 - Bear Pepsi cooler
138	Sausage gravy	3-bed hot holding unit			

Comments:

Critical Violation

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.
 Measured pooled eggs at 57°F (disposed of 1/2 lb) and unskelled hardboiled eggs at 53°F (disposed of 1/2 lb) - both at left prep cooler.

Other Violations

30) Store food (onions bag) 6" above floor.

35) Clean syrup from behind soda spigots.

Received By: <u>Julie van Tol</u>	REHS: <u>John H. Wells</u>
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