

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>Andy's Butcher Block & Deli</i>		Inspection Date: <i>11/30/18</i>	
Address: <i>115 Walker St, Orland, CA 95953</i>		Reinspection Date (on or after): (Reinspections are subject to fees)	
Owner/Permitee: <i>Carlos & Sonda Galvan</i>	Phone No.: <i>865-2211</i>	Inspection Time: <i>10:30 am</i>	Permit Exp. Date:
Certified Food Handler: <i>- will check at next inspection -</i>		Certificate Expiration Date: (Certificate expires five years after it is issued)	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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				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						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			
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: °F					45. Floors, walls and ceilings maintained and clean			
In			22. Wastewater properly disposed					46. No unapproved living or sleeping quarters			
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
	<i>The facility is conditionally approved to open after completing the following:</i>				
	<i>1) Install coded base in restroom.</i>				
	<i>2) Mount soap & towel dispensers at handwash sinks</i>				
	<i>3) complete electrical outlet installation at south wall of cutting room.</i>				
	<i>4) Seal concrete floor in walk-in.</i>				
	<i>* Public health permit is current & transferred to new address</i>				
Received By: <i>Carlos Galvan</i>			REHS: <i>John H. Wells</i>		