

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>Dutch Bros Coffee</u>		Inspection Date: <u>12/1/17</u>	
Address: <u>904 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Matt Lang</u>	Phone No.: <u>855-9530</u>	Inspection Time: <u>12:00pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None CURRENT -</u>		Certificate Expiration Date: <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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			
In							X		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		30. Food storage, 31. Self service, 32. Labeled		
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		X
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								44. Premises clean, vermin proof; personal items separate		X
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
43	Milk	Undercounter cooler	43	Egg Nog	Walk-in cooler
<p>1) Obtain food safety manager for facility (compliance date <u>2/1/17</u>)</p> <p>7) Cold hold potentially hazardous foods at/below 41°F. Measured milk at 43°F & Egg Nog at 43°F in undercounter & walk-in coolers respectively.</p> <p>23) Eliminate the 7+ flies from premises</p> <p>35) Clean the syrup encrusted power spots to syrup bottles.</p> <p>36) Cease storing ice scoops in ice bins.</p> <p>41a) Maintain windows closed or use air curtains to prevent fly entry.</p> <p>41b) Store employee personal items away from food & utensils.</p>					
Received By: <u>Jim Wal/RW</u>			REHS: <u>John H. Wells</u>		