

**FOOD FACILITY INSPECTION REPORT**  
**GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**

247 North Villa Avenue, Willows, CA 95988  
 Phone (530) 934-6102 FAX (530) 934-6103

*Police Rec'd 12/18/18  
 accepted as verification  
 of compliance*

Name of Facility/ DBA: <i>Fairview Elementary School</i>		Inspection Date: <i>12/14/18</i>	
Address: <i>1308 Fairview St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>12/18/18</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Orland Unified School District</i>	Phone No.: <i>865-1235 x 47</i>	Inspection Time: <i>10:00am</i>	Permit Exp. Date:
Certified Food Handler: <i>Bobbie Brewster (+1 other)</i>		Certificate Expiration Date: <i>8/25/19</i> <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		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 type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps			X		30. Food storage, 31. Self service, 32. Labeled		
<input type="checkbox"/>	In	N/A	8. Time as a public health control, records				X	33. Nonfood contact surfaces clean			
<input type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods					34. Warewashing facilities maintained, test strips		
<input type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair		*
<input type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		X
<input 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	15. Food from approved source						40. Wiping cloths properly used and stored			
<input type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		
<input type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		
<input type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean		
<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>132</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 type="checkbox"/>	In	23. No rodents, insects, birds, animals					X	47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF [ ]					
°F	Food	Location	°F	Food	Location
118	<i>Cheese Burgers</i>	<i>Line side Metro warmer</i>	42	<i>Milk</i>	<i>Milk cooler</i>
115	<i>" "</i>	<i>Kitchen side Metro warmer</i>	41	<i>Milk</i>	<i>Walk-in cooler</i>
115	<i>Fries</i>	<i>Line side Metro warmer</i>			

Comments:  
Critical Violation  
 1) Hold potentially hazardous foods at/above 135°F or at/below 41°F.  
 Measured: Hamburgers & fries at 114°F - 118°F in the two hot holding units. Food was placed in units 30 minutes prior - allowed them to 135°F.

Other Violations 36) Repair, or proper use, warmer to hold foods at/above 135°F.

3) Vermin-proof facilities & dry storage room. Observed American cockroaches on glue traps.

Received By: *Bobbie Brewster* REHS: *John H. Wells*