

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
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Name of Facility/ DBA: Fairview Elementary School		Inspection Date: 12/5/17	
Address: 1308 Fairview St, Orland, CA 95963		Reinspection Date (on or after): 12/8/17 <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: Orland Unified School District	Phone No.: 865-1235 x147	Inspection Time: 10:45am	Permit Exp. Date:
Certified Food Handler: Bobbie Brewster		Certificate Expiration Date: 8/28/19 <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 (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
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			X					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		X
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: 121 °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			X					47. Signs posted; Permit & inspection report available		
											48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
158	Pork Ribs	Kitchenside Warmer	41	Milk	walk in cooler
155	Pork Ribs	Line side Warmer	41	Milk	Milk cooler

Comments:

1) Critical Violation

4) Provide 50 ppm of chlorine during dishwasher sanitize cycle. Measured 10 ppm.

Other Violations

3) clean the 4+ dry mouse droppings from cabinet by walk-in cooler. No active infestation observed.

2) Keep dumpster lid closed.

Received By: Bobbie Brewster REHS: John H. Wells