

# 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>Dollar General Store #14707</i>		Inspection Date: <i>2/19/19</i>	
Address: <i>851 Newville Rd, Orland CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <i>Dolan California LLC</i>	Phone No.: <i>936-7958</i>	Inspection Time: <i>3:50pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Packaged Food Only -</i>		Certificate Expiration Date: <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 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
<i>In</i>			1. Demonstration of knowledge				24. Person in charge present and performs duties				
<i>In</i>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints				
<i>In</i>	N/O		3. Discharge of eyes, nose, mouth				26. Approved thawing methods used				
<i>In</i>	N/O		4. Eating, tasting, drinking, tobacco use				27. Food separated and protected				
<i>In</i>	N/O		5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
<i>In</i>			6. Handwashing facilities available			<i>X</i>	29. Toxic substances properly identified, stored and used				
<i>In</i>	N/A	N/O	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled				
<i>In</i>	N/A		8. Time as a public health control, records				33. Nonfood contact surfaces clean				
<i>In</i>	N/A	N/O	9. Proper cooling methods				34. Warewashing facilities maintained, test strips				
<i>In</i>	N/A	N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair				
<i>In</i>	N/A	N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use				
<i>In</i>	N/A	N/O	12. Returned and reservice of food				37. Vending Machines				
<i>In</i>			13. Food safe and unadulterated				38. Adequate ventilation and lighting				
<i>In</i>	N/A	N/O	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate				
<i>In</i>			15. Food from approved source				40. Wiping cloths properly used and stored				
<i>In</i>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention				
<i>In</i>	N/A	N/O	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained			<i>X</i>	
<i>In</i>	N/A	N/O	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean				
<i>In</i>	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate				
<i>In</i>			21. Hot & cold water. Temp: <i>127</i> °F				45. Floors, walls and ceilings maintained and clean				
<i>In</i>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
<i>In</i>			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>39 Milk</i>	<i>3- Dow Cools</i>			
	<i>42 Bologna</i>	<i>2- Dow Cools</i>			

Comments:

*1) Repair both restroom sinks to provide adequate hot & cold water flow. (must be adjustable to 100° - 108° F).*

*2) Keep dumpster lid closed.*

Received By: *Lynette Guenther*      REHS: *John H Wells*