

# 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: <b>Eddie's Wild Wings</b>		Inspection Date: <b>2/28/18</b>	
Address: <b>148 E. Walker St, Orland, CA 95963</b>		Reinspection Date (on or after): <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>Ajit Grewal</b>	Phone No.: <b>958-3147</b>	Inspection Time: <b>4:00 pm</b>	Permit Exp. Date:
Certified Food Handler: <b>Ajit Grewal</b>		Certificate Expiration Date: <b>3/5/22</b> <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 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	
		<b>Critical Risk Factors for Disease</b>		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

Comments:

**Facility construction is complete. Facility is free to open for business after obtaining a Public Health Permit. (Large Restaurant > 50 seats)**

Received By: **Ajit G. Grewal** REHS: **John H. Wells**