

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>Brewal Discount Liquor</u>		Inspection Date: <u>2/5/19</u>	
Address: <u>100 E Walker St, Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Baljit Brewal</u>	Phone No.: <u>865-4373</u>	Inspection Time: <u>3:50pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Packaged Food -</u>		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 <u>CALIFORNIA RETAIL FOOD CODE</u> ("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
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	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	9.	Proper cooling methods					34.	Warewashing facilities maintained, test strips		
In	N/A	10.	Proper cooking time and temps					35.	Equipment, utensils, approved, clean good repair		
In	N/A	11.	Reheating temperature for hot holding					36.	Equipment, utensils and linens, storage and use		
In	N/A	12.	Returned and reservice of food					37.	Vending Machines		
In		13.	Food safe and unadulterated					38.	Adequate ventilation and lighting		
In	N/A	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	16.	Shell stock tags, 17. Gulf Oyster regs					41.	Plumbing, proper backflow prevention		
In	N/A	18.	Compliance with HACCP plan					42.	Garbage properly disposed; facilities maintained		
In	N/A	19.	Advisory for raw/undercooked food					43.	Toilet facilities supplied, properly constructed, clean		X
In	N/A	20.	Health care/ School prohibited food					44.	Premises clean, vermin proof; personal items separate		
In		21.	Hot & cold water. Temp: <u>120</u> °F					45.	Floors, walls and ceilings maintained and clean		X
In		22.	Wastewater properly disposed					46.	No unapproved living or sleeping quarters		X
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
	<u>34 Milk</u>	<u>walk-in cooler</u>			

Comments:

2) Clean the 5+ dry rodent droppings on liquor shelves in northwest corner of back storage room. Apply pest control as needed. No evidence of active infestation observed.

3) Install self-closing device on restroom door

5) Repair the three 1" to 3" diameter holes in restroom wall by toilet.

Received By: [Signature] REHS: John H. Wells