

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>Billy & Emily's Donuts</u>		Inspection Date: <u>3/27/19</u>	
Address: <u>55 E. Walker St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>See Below (#2)</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Kao Lim</u>	Phone No.: <u>865-4324</u>	Inspection Time: <u>9:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Kelly Leana</u>		Certificate Expiration Date: <u>3/20/20</u> <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 ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (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	N/O	7. Proper hot and cold food holding temps			X			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		X
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		
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: <u>102</u> °F	X					45. Floors, walls and ceilings maintained and clean		X
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
43	Ham	1-Door Time Cooler			

Comments:
Critical Violation
 2) Provide hot water at 120°F at all times. Measured hot water at 102°F, then again at 91°F 15 minutes later at 3-compartment sink. Submit plans for water heater upgrade/repair by 4/26/19 (This is a repeat violation from 4/20/17)

Other Violations
 7) Cold hold potentially hazardous foods at/below 41°F. Measured ham at 43°F in 1-Door Time Cooler

Received By: Kelly Leana REHS: John H. Wells

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
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>Bula's Emily's Donuts</u>	Inspection Date: <u>3/27/19</u>
Address: <u>55 E. Walker St, Orland, CA 95963</u>	
Owner/Permittee: <u>Kao Lim</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:
Other Violations (continued)

14) clean mold from inside ice machine.

35) Repair ~~cracked~~ gap in surface of baker's table. Observed slight splitting between wood pieces on table surface.

45) Repair holes in all wall at wall/floor juncture in Restroom & mop sink room.

Received By: <u>Kelly Wong</u>	REHS: <u>John H. Wells</u>
--------------------------------	----------------------------