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: Sav-Mor	Inspection Date: 6/20/18
Address: 32 E. Walker St, Orland, CA 95963	Reinspection Date (on or after): 6/27/18 (Reinspections are subject to fees)
Owner/Permitee: North State Grocery; Phone No.: 865-2112	Inspection Time: 1:00 pm; Permit Exp. Date:
Certified Food Handler: Angelica Rojas (+ several others)	Certificate Expiration Date: 3/24/21 (Certificate expires five years after it is issued)
Service: ☒ Routine Inspection ☐ Reinspection ☒ Complaint ☐ Construction/Pre-opening ☐ 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
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		
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	X	
In	N/A		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: 125 °F				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		X		47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
190	Chicken	Just out of Bags in ~~Bake~~ Bakery	40	Lotiya Cheese	18-Door Cooler in Meat Dept
41	Cheese Enchilada	2-Door Bakery Cooler	40	Sliced Turkey	" "
41	Roast Beef	Out for prep in Bakery	41	Milk	Dairy Walk-in
42	Roast Beef	Sandwich prep BV	38	Cheese	Back of house Walk-in by office
41	Macaroni Salad	6-Door Bakery/Deli Cooler	49	Sliced watermelon	Veggie display Cooler
43	Black & Blue Burgers	Meat display cooler (Packed Sonoma - OK)	42	Tofu	9-Door Veggie Cooler
41	Sirloin	Meat Display Case			
40	Pink Round	" "			
38	Sliced Ham	Deli Coffin case			
41	Ribs	Meat Coffin Case			
33	Chicken	Meat Dept Walk-in			

Comments:

Received By: [signature]

REHS: John H. Wells

FOOD FACILITY INSPECTION REPORT
Continuation Sheet
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Comments:

Violations

7) Cold hold sliced melon at/below 41° F. Observed cut melon at 49° F in vege display cooler

23) Eliminate the 10+ flies from Bakery/Deli area and 3+ flies from produce area.

43) Repair right side restroom door so it is self-closing.

45) Repair damaged floor with unset cement near by floor drain in Bakery/Deli Dept.

Note - This is a combination Routine/Complaint Inspection. Complaint alleged flies in facility, which were found in Bakery/Deli Area.
Scheduled Minspection is to check flies (No critical violations observed).

Received By: [signature]

REHS: John H. Wells