

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Check at next inspection

Name of Facility/ DBA: I-5 Cafe		Inspection Date: 6/26/18	
Address: 1155 Hoff Way #101, Orland, CA 95963		Reinspection Date (on or after): 7/3/18 <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: Frank Ferreira	Phone No.: 865-3000	Inspection Time: 1:10 pm	Permit Exp. Date:
Certified Food Handler: Bebbie Melville		Certificate Expiration Date: 2/28/21 <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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints	X	
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X	X	X	30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O					X	X	34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair	X	X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting	X	
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored	X	
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean	X	
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
42	Cut Tomato	Cooks' small prep cooler (top)	43	Brown gravy	cooling overnight in walk-in cooler
46	Ham cubes	" "	105	Mashed Potatoes	cooling at room temp for ~90 minutes
76	Peaked Eggs	Cooks' small prep cooler (bottom)	157	Navu Bean soup	Soup well (right)
41	" "	" "	145	Vegetable Beef soup	Soup well (left)
Comments:		Just off of grill	40	Cut Melon	Top of Large Servers' Prep cooler
55	Pastrami	Top of Cooks' Large Prep cooler	41	Sour Cream	Top of Small Servers' Prep cooler
51-56	Ham	" "	44	Cut Melon	Servers' up night (Preps) cooler
51-56	Chicken	" "	33	Whip cream	Tabletop cooler in ice cream bar (ambient temp)
48-55	Roast Beef	" "			
65	Carne Asada	" "			
45	Chicken	Bottom of Prep cooler			

Received By: *[Signature]* 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>J-S Cafe</u>	Inspection Date: <u>6/26/18</u>
Address: <u>1155 Hoff Way #101, Orland, CA 95963</u>	
Owner/Permittee: <u>Frank Ferreira</u>	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:
Critical Violation

→ Hold potentially hazardous foods at/above 135°F or at/below 41°F.

Measured:

- a) Various lunch meats at 50-60°F on top part of cooks' large prep coolers (see page 1 for individual temperatures). Discarded 1 lb of pastrami, 1 lb ham, 1/2 lb turkey, 1/2 lb of ~~roast~~ beef, 1/4 lb carne asada.
- b) Ham cubes at 46°F on top part of cooks' small prep coolers.
- c) Poached eggs at 76°F in bottom part of cooks' small prep cooler - discarded 1 lb.
- d) Chicken at 45°F in bottom part of cooks' large prep cooler.
- e) Cut melon at 44°F in server station Pepsi upright cooler.

Other Violations

- 9) Cool potentially hazardous foods using rapid cooling methods. Observed mashed potatoes cooling ~~at~~ 12" deep in containers (and brown gravy in walk-in).
- 25) Require cook to wear hair restraint while preparing food.
- 35) Discard frayed spatula (immediately corrected)
- 38) Clean lint from ventilation registers by grill.
- 40) Store towels in sanitizer when not in use (in kitchen).
- 45) Replace missing panel to attic access in janitorial closet.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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