

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>Berry Patch</u>		Inspection Date: <u>7/7/18</u>	
Address: <u>900 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>By Appointment</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Ilion Corporation</u>	Phone No.:	Inspection Time: <u>10:40 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Jack Wasenias</u>		Certificate Expiration Date: <u>5/23/21</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
<input checked="" type="checkbox"/>	In			1. Demonstration of knowledge						24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>	In			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>	In	N/O		3. Discharge of eyes, nose, mouth						26. Approved thawing methods used		
<input checked="" type="checkbox"/>	In	N/O		4. Eating, tasting, drinking, tobacco use						27. Food separated and protected		
<input checked="" type="checkbox"/>	In	N/O		5. Hands clean & properly washed, glove use	<u>NA</u>					28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>	In			6. Handwashing facilities available						29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps	<u>NA</u>	X	<u>NA</u>			30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	N/A		8. Time as a public health control, records						33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods	X		X			34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair	X	
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding						36. Equipment, utensils and linens, storage and use	X	
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reservice of food						37. Vending Machines		
<input checked="" type="checkbox"/>	In			13. Food safe and unadulterated						38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized						39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In			15. Food from approved source						40. Wiping cloths properly used and stored	X	
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						41. Plumbing, proper backflow prevention	X	
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan						42. Garbage properly disposed; facilities maintained	X	
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food						43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A		20. Health care/ School prohibited food						44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/>	In			21. Hot & cold water. Temp: <u>134</u> °F						45. Floors, walls and ceilings maintained and clean	X	
<input checked="" type="checkbox"/>	In			22. Wastewater properly disposed		X				46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>	In			23. No rodents, insects, birds, animals		X				47. Signs posted; Permit & inspection report available		
										48. Plan Review Required	X	

No PHF []					
°F	Food	Location	°F	Food	Location
40	Chicken	Bottom of Cooks' Prep cooler	57	Soup (Mung Bean)	Pepsi cooler - cooling
44	Pooled Eggs	Top of Cooks' Prep cooler	62	Whipped Butter	Add an Ice (Mung Bean) OK
157	Baked Beans	Cooks steam table	40	Turkey Leg	2-Dow cooler in Dishwash Room
41	Roast Beef	Cooks 2-Dow cooler	45	Beef	2-Dow Meat cooler Buy office
Comments:		Coca Cola cooler	39	Cut watermelon	2-Dow Veggie cooler Buy office

Critical Violation
 Cool potentially hazardous foods from 135°F to 41°F within 6 hours. Measured Mung Bean Soup that had cooled overnight at 57°F. Discarded 1 lb.

Received By:	REHS: <u>John H. Wells</u>
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Continuation Sheet

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Name of Facility/ DBA: <u>Berry Patch</u>	Inspection Date: <u>7/17/18</u>
Address: <u>900 Newville Rd, Orland, CA 95963</u>	
Owner/Permittee: <u>Elhan Kasparatyan</u>	
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u>	

Comments:

~~Other Violations~~

- 21) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured ~~roast beef~~ beef at 45°F in 2-door meat cooler by office. Measured pooled eggs at 44°F.
- 22) Properly drain new air conditioner units from new bar area. Units drain to buckets atop a reach-down freezer and a shelf unit.
- 23) Clean the 5+ dry rodent droppings in southwest corner of dry storage room. Control rodents as needed. Droppings were dry and pest control unit was found in area, suggesting there is no current infestation.
- 35) Repair plastic frame on sliding lid to reach down freezer in cooks' area.
- 36) Secure all CO₂ canisters to a solid surface.
- 4a) Repair continuous hot water leak at kitchen handwash/ mop sink.
- 4b) ~~Provide~~ Provide cold water at mop sink.
- 11c) Repair drip leak at supply water line beneath dishwasher machine.
- 12) ~~Set~~ Maintain 100 ppm of chlorine in wiping towel buckets. Measured 7 ppm.
- 15) Paint unfinished drywall in old walk-in cutouts in dishwash room.
- 15b) Finish half-wall to dishroom from dry storage - it has exposed studs.

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REHS: John H. Wells

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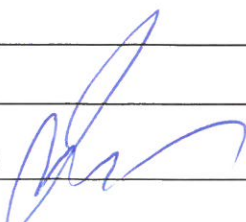
Name of Facility/ DBA: Berry Patch	Inspection Date: 7/17/18
Address: 900 Stearnsville Rd, Orland, CA	
Owner/Permittee: Elian Corporation	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

- 450) Repair/repaint damaged & unfinished ceiling by vent in dishwasher room.
- 450) Submit plans for new bar area (see below)

Note: due to a repeat plan review violation and other violations of the 10/26/15 compliance agreement, an office hearing and permit suspension/revocation hearing pursuant to California Health & Safety code section 114405 will be initiated.

* The plumbing installed without plan approval in new bar area will be referred to the City of Orland Building Dept.

Received By: 	REHS: John H. Wells
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