

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

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Name of Facility/ DBA: <u>Glenn's Restaurant & Market</u>		Inspection Date: <u>9/13/18</u>	
Address: <u>709 Fourth St. Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Jose Gutierrez</u>	Phone No.: <u>865-2111</u>	Inspection Time: <u>10:35am</u>	Permit Exp. Date:
Certified Food Handler: <u>- Prepackaged Food Only -</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 <i>CALIFORNIA RETAIL FOOD CODE</i> ("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	Out	COS
					Critical Risk Factors for Disease		
<u>In</u>					1. Demonstration of knowledge		
<u>In</u>					2. Communicable disease restrictions		
<u>In</u>	N/O				3. Discharge of eyes, nose, mouth		
<u>In</u>	N/O				4. Eating, tasting, drinking, tobacco use		
<u>In</u>	N/O				5. Hands clean & properly washed, glove use		
<u>In</u>					6. Handwashing facilities available		
<u>In</u>	N/A	N/O			7. Proper hot and cold food holding temps		
<u>In</u>	N/A				8. Time as a public health control, records		
<u>In</u>	N/A	N/O			9. Proper cooling methods		
<u>In</u>	N/A	N/O			10. Proper cooking time and temps		
<u>In</u>	N/A	N/O			11. Reheating temperature for hot holding		
<u>In</u>	N/A	N/O			12. Returned and reservice of food		
<u>In</u>					13. Food safe and unadulterated		
<u>In</u>	N/A	N/O			14. Food contact surfaces clean and sanitized		
<u>In</u>					15. Food from approved source		
<u>In</u>	N/A	N/O			16. Shell stock tags, 17. Gulf Oyster regs		
<u>In</u>	N/A	N/O			18. Compliance with HACCP plan		
<u>In</u>	N/A	N/O			19. Advisory for raw/undercooked food		
<u>In</u>	N/A				20. Health care/ School prohibited food		
<u>In</u>					21. Hot & cold water. Temp: <u>125</u> °F		
<u>In</u>					22. Wastewater properly disposed		
<u>In</u>					23. No rodents, insects, birds, animals		
					24. Person in charge present and performs duties		
					25. Personal cleanliness and hair restraints		
					26. Approved thawing methods used		
					27. Food separated and protected		
					28. Washing fruits and vegetables		
					29. Toxic substances properly identified, stored and used		
					30. Food storage, 31. Self service, 32. Labeled		
					33. Nonfood contact surfaces clean		
					34. Warewashing facilities maintained, test strips		
					35. Equipment, utensils, approved, clean good repair		
					36. Equipment, utensils and linens, storage and use		
					37. Vending Machines		
					38. Adequate ventilation and lighting		
					39. Thermometers provided and accurate		
					40. Wiping cloths properly used and stored		
					41. Plumbing, proper backflow prevention		
					42. Garbage properly disposed; facilities maintained		
					43. Toilet facilities supplied, properly constructed, clean		
					44. Premises clean, vermin proof; personal items separate		
					45. Floors, walls and ceilings maintained and clean		
					46. No unapproved living or sleeping quarters		
					47. Signs posted; Permit & inspection report available		
					48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
41	<u>Hot can leche</u>	<u>1 - Dow cooler</u>			
42	<u>Eggs</u>	<u>Beverage display cooler</u>			

Comments:

2) Provide soap & towels from dispensers in Restroom.

3) Clean dust from canned foods

13) Remove recyclables / clutter from backroom.

Received By: REHS: John H. Wells