

**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>4th St Cafe</u>		Inspection Date: <u>1/15/16</u>	
Address: <u>824 Fourth St, Oland, CA 95963</u>		Reinspection Date (on or after): <u>1/22/16</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Julie Van Tol</u>	Phone No.: <u>988-9030</u>	Inspection Time: <u>11:15 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Julie Van Tol</u>		Certificate Expiration Date: <u>8/29/18</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)</u> , 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		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		X	30. Food storage, 31. Self service, 32. Labeled		X
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				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	N/O 20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In		21. Hot & cold water. Temp: <u>122</u> °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				47. Signs posted; Permit & inspection report available		
						48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	Cut Tomato	on ice in server station	45	Sliced Ham	Top of <del>Right</del> Looks' Prep Cooler
115	Sausage Gravy	Portable steam unit in cook's area	41	Diced Ham	" "
131	Sausage	" "	42	Poached Eggs	Just out of cooler in back room
131	chili	" "	37	Diced clam	Bottom of left Looks' Prep Cooler
Comments:			40	chili	cooling overnight in Backroom 2-Door Cooler
135	Vegetarian Gravy	" "	36	Milk	Server 2-Door Cooler

\* Critical Violation

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:

a) On Portable Steam Table - Sausage Gravy @ 115°F (disposed of 3 lbs), sausage at 131°F (reheated), chili at 131°F (reheated).

b) On Looks' Right Prep Cooler - sliced ham at 45°F.

Received By: Julie van Tol                      REHS: John H. Wells

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Continuation Sheet

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Address: 824 Fourth St, Orland, CA 95953	
Owner/Permitee: Julie Van Tol	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Other Violations

- 32) Label salt containers on spice rack.
- 33) Repair torn door gasket at Maximum 2-Door Freezer
- 45) Clean lint from ceiling near vent in kitchen.

Received By:

Julie van Tol

REHS:

John H. Wells