

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>Orland Eagles</u>		Inspection Date: <u>10/5/12</u>	
Address: <u>6381 County Road 200, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Orland Eagles</u>	Phone No.: <u>865-4357</u>	Inspection Time: <u>4:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- None Current -</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 <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	
In	N/O	1.	Demonstration of knowledge	X				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	X			X	29.	Toxic substances properly identified, stored and used		
In	N/A	N/O	7.	Proper hot and cold food holding temps				30.	Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O	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		X
In	N/A	N/O	12.	Returned and reservice of food				37.	Vending Machines		
In			13.	Food in good condition, safe, unadulterated	X		X	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		X
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		20.	Health care/ School prohibited food				44.	Premises clean and vermin proof; personal items separate		
In			21.	Hot & cold water. Temp: <u>120</u> °F				45.	Floors, walls and ceilings maintained and clean		
In			22.	Wastewater properly disposed				46.	No unapproved living or sleeping quarters		
In			23.	No rodents, insects, birds, animals		X		47.	Signs posted; Last inspection report available		

No PHF []					
°F	Food	Location	°F	Food	Location
40	Park Chap	2-door cooler			

Comments:
Critical Violations

1) Obtain a Food Safety Manager for facility and Food Handler cards for all who handle food. This is a repeat, long-term violation. Compliance Date 12/5/12.

2) Maintain soap & towels in a dispenser at all handwash stations. Observed:

a) West kitchen sink lacked towels (immediately corrected)

b) South kitchen sink had soap, but not in dispenser.

Received By: [Signature] REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility/ DBA: Orland Eagles	Inspection Date: 10/5/12
Address: 5381 County Road 200, Orland, 95963	
Owner/Permittee: Orland Eagles	

Comments:

Critical Violations (Continued)

3) Prevent fruit fly contamination of sweet liquors in bar. Observed fruit flies in a bottle of sloe gin. Disposed of 500 ml (immediately corrected).

Other Violations

2) Clean the dry mouse droppings from all areas of facility and control mice as needed. Observed:

- a) 10+ droppings (dry) in cabinet beneath island in kitchen.
- b) 10+ droppings (dry) in cabinet to left of stove.
- c) 20+ droppings (dry) on floor in bar.

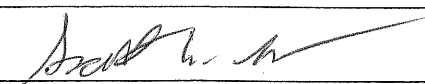
Droppings appear to be old; no evidence of active infestation observed.

35a) Remove microwave in kitchen with broken handle from premises. Replace with a commercial microwave.

35b) Clean dirty soda gun holsters in bar.

36) Secure CO₂ canister to a secure surface in bar.

41) Repair inoperable 2-compartment sink on island in kitchen.

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