

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>Burger King #9001</u>		Inspection Date: <u>3/10/16</u>	
Address: <u>701 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Marcal Fast Food, Inc.</u>	Phone No.: <u>865-9025</u>	Inspection Time: <u>9:30 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Caleb Jackson</u>		Certificate Expiration Date: <u>4/8/19</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 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		
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							X		29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		X
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		
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
41	Soft serve Mix	walkin cooler	138	Egg	Hot Hold Unit
144	Chili	Hot hold unit	36	Milk	undercounter cooler at registers
172	Hamburgers	" "	30	Whipped Cream	undercounter cooler at soft serve machine
145	Fish	" "	40	Vanilla Whip Mix	Smoothie Station Cooler

Comments:
 Correct the following:

- 36) Properly mount soap dispenser onto wall at handwash sink. It falls off wall.
- 41a) Remove worn wooden sugar wrap holder/dispenser across from prep sink.
- 41b) Repair drip leak at prep sink faucet
- 41c) Repair drip leak at 3-compartment sink, left faucet.
- 41d) Repair backflow prevention device at mop sink. It's missing the "bell top"

Received By: <u>Caleb Jackson</u>	REHS: <u>John H. Wells</u>
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