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: Starbucks # 26877	Inspection Date: 3/15/16
Address: 110 Francis Lane, Orland, CA 95963	Reinspection Date (on or after): Next Inspection. (Reinspections are subject to fees)
Owner/Permitee: Starbucks Corporation — Phone No.: 966-7828	Inspection Time: 3:30pm — Permit Exp. Date:
Certified Food Handler: Jennifer Mosier	Certificate Expiration Date: 2/7/19 (Certificate expires five years after it is issued)

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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		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	X	
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		30. Food storage, 31. Self service, 32. Labeled		
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		
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		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
In			21. Hot & cold water. Temp: 121 °F		X		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				47. Signs posted; Permit & inspection report available		
							48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
44	Egg & Ham Sandwich	undercounter cooler Beneath Stovetop oven	42	Yogurt	True cooler #2 in back room
41	Milk	undercounter coolers at Front Service	40	Milk	True cooler #1 in back room
38	Milk				
40	Cream	Undercounter coolers at Drive Through			
38	Milk				
40	Bottled Frappuccino	central undercounter coolers			

Comments:
Correct the following:
7) Cold hold potentially hazardous foods at/below 41°F. Measured Eggs, Bacon sandwich at 44°F in undercounter cooler beneath tabletop oven.
21) Repair/Renovate service counter handwash sink so it provides warm water of 100°-108°F both: 1) in a timely manner (took ~5 minutes to reach 100°F) and 2) able to maintain 100°F (water temp faded back to 70°F)
6) Defrost Italian Ham Sandwich in cooler.

Received By: Audrey Allard

REHS: John H. Wells