

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Page 1 of 1

Name of Facility/ DBA: <u>Sportsman's Market</u>		Inspection Date: 4/22/16 <u>4/22/16</u>	
Address: <u>6378 County Road 200, Orland, CA 95953</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Sanja Ram & Linda How-Run</u>	Phone No.: <u>865-9273</u>	Inspection Time: <u>11:25 am</u>	Permit Exp. Date:
Certified Food Handler: <u>- Packaged Food -</u>		Certificate Expiration Date: <u>-</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			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				X		29.	Toxic substances properly identified, stored and used						
In		N/A	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	9.	Proper cooling methods						34.	Warewashing facilities maintained, test strips						
In		N/A	10.	Proper cooking time and temps						35.	Equipment, utensils, approved, clean good repair						
In		N/A	11.	Reheating temperature for hot holding						36.	Equipment, utensils and linens, storage and use						
In		N/A	12.	Returned and reservice of food						37.	Vending Machines						
In			13.	Food safe and unadulterated						38.	Adequate ventilation and lighting						
In		N/A	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	16.	Shell stock tags, 17. Gulf Oyster regs						41.	Plumbing, proper backflow prevention						
In		N/A	18.	Compliance with HACCP plan						42.	Garbage properly disposed; facilities maintained						
In		N/A	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: <u>133</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; Permit & inspection report available						
										48.	Plan Review Required						

No PHF []					
°F	Food	Location	°F	Food	Location
44	Hot Dogs	Walk-in Cooler			

Comments:

7) Cold hold potentially hazardous foods at below 41°F. Hot Dogs measured 44°F in walk-in.

6) Provide towels at 3-compartment sink handwash station.

23) Clean the 20+ dry rodent droppings from the floor beneath shelves in back room. Obtain pest control services as needed.

Received By:  REHS: John H. Wells