

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: <i>Orland Public Auction Hot Dog Cart</i>		Inspection Date: <i>4/9/11</i>	
Address: <i>3825 County Road 99W, Orland, CA</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Anthony Boscacci</i>	Phone No.: <i>865-3900</i>	Inspection Time: <i>12:30</i>	Permit Exp. Date:
Certified Food Handler: <i>Glenn D Myers (Not Verified)</i>		Certificate Expiration Date: <i>5/10/15</i> <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			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			29. Toxic substances properly identified, stored and used			
In	N/A	7. Proper hot and cold food holding temps	N/O					30. Food storage, 31. Self service, 32. Labeled			
In	N/A	8. Time as a public health control, records	N/O					33. Nonfood contact surfaces clean			
In	N/A	9. Proper cooling methods	N/O					34. Warewashing facilities maintained, test strips			
In	N/A	10. Proper cooking time and temps	N/O					35. Equipment, utensils, approved, clean good repair			
In	N/A	11. Reheating temperature for hot holding	N/O					36. Equipment, utensils and linens, storage and use		X	
In	N/A	12. Returned and reservice of food	N/O					37. Vending Machines			
In		13. Food safe and unadulterated						38. Adequate ventilation and lighting		X	
In	N/A	14. Food contact surfaces clean and sanitized	N/O					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	N/O					41. Plumbing, proper backflow prevention			
In	N/A	18. Compliance with HACCP plan	N/O					42. Garbage properly disposed; facilities maintained			
In	N/A	19. Advisory for raw/undercooked food	N/O					43. Toilet facilities supplied, properly constructed, clean			
In	N/A	20. Health care/ School prohibited food	N/A					44. Premises clean, vermin proof; personal items separate			
In		21. Hot & cold water. Temp: <i>129</i> °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						47. Signs posted; Permit & inspection report available			
								48. Plan Review Required			

No PHF []					
°F	Food	Location	°F	Food	Location
170	Hot Dog	Hot Dog Cart Steam Table			
33	Hot Dog	Cooler			

Comments: *Correct the following* **No critical violations observed.*

1) *Post evidence of certified food handler in facility (w have available)*

6) *Provide soap from dispenser for handwashing.*

30) *Provide container to serve as 3rd compartment for utensil washing at 2 compartment sink.*

33) *Provide light shields for lights.*

Received By: <i>Glenn D. Myers</i>	REHS: <i>John H. Wells</i>
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