

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: SPEEDWAY (STORE # 379T)		Inspection Date: 2/22/24	
Address: 1021 SOUTH ST., ORLAND, CA 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: WESTON REFINING RETAIL	Phone No.: 530-865-2031	Inspection Time: 9:00	Permit Exp. Date:
Certified Food Handler: - EXPIRED		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 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							X		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									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In	N/A	N/O							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		
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		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		X
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		X
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
	167 TACUITO	HOT ROLLERS			
	157 PIZZA	WARMING CABINET			
	39 MILK	WALK-IN			
	36 COOKIE DOUGH	REACH-IN			

Comments:

- ① OBTAIN FOOD SAFETY (MANAGER) CERT. WITHIN 60 DAYS. COMPLIANCE DATE ⇒ 4/22/24.
- ④ MAINTAIN GARBAGE DUMPSTER LIDS CLOSED AT ALL TIMES TO DISCOURAGE PESTS.
- ⑤ REPAIR WALL BASE NEAR MOP SINK THAT HAS FALLEN INTO DISREPAIR.
- ⑤ CLEAN & SANITIZE ALL THE FLOORING, WALLS, CEILING ETC. IN THE BACK ROOM.

Received By:

REHS: