

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: BENJIS		Inspection Date: 1/5/24	
Address: 426 WALKER ST, ORLAND CA		Reinspection Date (on or after): — <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: JUAN RODRIGUEZ	Phone No.:	Inspection Time: 9:30	Permit Exp. Date:
Certified Food Handler: - NONE CURRENT		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input checked="" 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						29. Toxic substances properly identified, stored and used				
In	N/A	N/O	7. Proper hot and cold food holding temps						30. Food storage, 31. Self service, 32. Labeled			
In	N/A		8. Time as a public health control, records						33. Nonfood contact surfaces clean			X
In	N/A	N/O	9. Proper cooling methods						34. Warewashing facilities maintained, test strips			X
In	N/A	N/O	10. Proper cooking time and temps						35. Equipment, utensils, approved, clean good repair			X
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			X
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: 90 °F					X	45. Floors, walls and ceilings maintained and clean			X
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 [] *NO TEMPS TAKEN DURING CONSTRUCTION INSPECTION

°F	Food	Location	°F	Food	Location

Comments: CORRECT THE FOLLOWING & SCHEDULE RE-INSPECTION.

21) REPAIR BATHROOM ~~BOOSTER~~ BOOSTER HEATERS SO THAT THEY PROVIDE AT LEAST 100°F.

34) PROVIDE AUTOMATIC DISHWASHER TEST STRIPS FOR THE WAREWASHING MACHINE.

35) INSTALL SNEEZE GUARDS FOR THE SELF-SERVICE COLD WELLS.

Received By: [Signature] REHS: ANDREW PARYO →

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: BENNIS	Inspection Date: 1/5/24
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Comments:

(35) FINISH ALL BARE WOOD COUNTER TOPS & SHELVING.

(35) FINISH THE HAND SINK & COUNTER AREA NEAR THE GRILL.

(41) REPAIR PLUMBING LEAK AT THE B.F.P. ON THE AUTOMATIC DISHWASHER.

(45) SEAL UP FLOOR / GAS LINE JUNCTION WITH A GROMMET OR OTHER METHOD SO THAT THERE IS NO GAP.

(1) OBTAIN FOOD SAFETY CERTS.

** OBTAIN APPROVALS FROM ^{CITY OF} ORLAND BUILDING DEPARTMENT BEFORE G.C.E.H. WILL ISSUE FINAL APPROVAL.

Received By: 	REHS: Andrew A. Peryo
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