

# 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: <u>La Corona</u>		Inspection Date: <u>10/11/19</u>	
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>10/14/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Martin Galvan</u>	Phone No.: <u>865-4300</u>	Inspection Time: <u>11:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Alexandra Plascencia (Digital Copy)</u>		Certificate Expiration Date: <u>5/25/24</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 checked="" type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <b>CALIFORNIA RETAIL FOOD CODE</b> ("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							
In		2. Communicable disease restrictions							
In	N/O	3. Discharge of eyes, nose, mouth							
In	N/O	4. Eating, tasting, drinking, tobacco use							
In	N/O	5. Hands clean & properly washed, glove use							
In		6. Handwashing facilities available							
In	N/A	7. Proper hot and cold food holding temps			X	X			
In	N/A	8. Time as a public health control, records							
In	N/A	9. Proper cooling methods							
In	N/A	10. Proper cooking time and temps							
In	N/A	11. Reheating temperature for hot holding							
In	N/A	12. Returned and reserve of food							
In		13. Food safe and unadulterated							
In	N/A	14. Food contact surfaces clean and sanitized			X				
In		15. Food from approved source							
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs							
In	N/A	18. Compliance with HACCP plan							
In	N/A	19. Advisory for raw/undercooked food							
In	N/A	20. Health care/ School prohibited food							
In		21. Hot & cold water. Temp: <u>151</u> °F							
In		22. Wastewater properly disposed							
In		23. No rodents, insects, birds, animals							
		24. Person in charge present and performs duties							
		25. Personal cleanliness and hair restraints							
		26. Approved thawing methods used							
		27. Food separated and protected							
		28. Washing fruits and vegetables							
		29. Toxic substances properly identified, stored and used							
		30. Food storage, 31. Self service, 32. Labeled							
		33. Nonfood contact surfaces clean							
		34. Warewashing facilities maintained, test strips							
		35. Equipment, utensils, approved, clean good repair							
		36. Equipment, utensils and linens, storage and use							
		37. Vending Machines							
		38. Adequate ventilation and lighting							
		39. Thermometers provided and accurate							
		40. Wiping cloths properly used and stored							
		41. Plumbing, proper backflow prevention							
		42. Garbage properly disposed; facilities maintained							
		43. Toilet facilities supplied, properly constructed, clean							
		44. Premises clean, vermin proof; personal items separate							
		45. Floors, walls and ceilings maintained and clean							
		46. No unapproved living or sleeping quarters							
		47. Signs posted; Permit & inspection report available							
		48. Plan Review Required							

No PHF [ ]					
°F	Food	Location	°F	Food	Location
157	Pasole	Soup Well	40	Poached Eggs	Cooks' Prep Cooler
130	Rice	Steam Table	41	Chicken S. Eggs	cooling in Walk-in for ~ 1 hr.
135	Beans	" "			
138	Chicken	" "			

Comments:

Critical Violation

4) Provide 50 ppm of chlorine during dishwasher sanitize cycle. Measured < 10 ppm.

Other Violation

7) Hold potentially hazardous foods at/above 135° F or at/below 41° F. Measured rice at 130° F on steam table - cooked 30 minutes earlier, allowed reheat.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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