

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: CAPAY ELEMENTARY SCHOOL		Inspection Date: 11/13/23	
Address: 7564 CUTTING AVE., ORLAND		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: CAPAY ELEMENTARY SCHOOL	Phone No.:	Inspection Time: 11:00	Permit Exp. Date:
Certified Food Handler MAR. ABIGAIL CORDOVA		Certificate Expiration Date: 8/10/28 <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							
<input checked="" type="checkbox"/>	In	1. Demonstration of knowledge									24. Person in charge present and performs duties				
<input checked="" type="checkbox"/>	In	2. Communicable disease restrictions									25. Personal cleanliness and hair restraints				
<input checked="" type="checkbox"/>	In	N/O	3. Discharge of eyes, nose, mouth									26. Approved thawing methods used			
<input checked="" type="checkbox"/>	In	N/O	4. Eating, tasting, drinking, tobacco use									27. Food separated and protected			
<input checked="" type="checkbox"/>	In	N/O	5. Hands clean & properly washed, glove use									28. Washing fruits and vegetables			
<input checked="" type="checkbox"/>	In	6. Handwashing facilities available									29. Toxic substances properly identified, stored and used				
<input checked="" type="checkbox"/>	In	N/A	N/O	7. Proper hot and cold food holding temps									30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>	In	N/A	8. Time as a public health control, records									33. Nonfood contact surfaces clean			
<input checked="" type="checkbox"/>	In	N/A	N/O	9. Proper cooling methods									34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>	In	N/A	N/O	10. Proper cooking time and temps									35. Equipment, utensils, approved, clean good repair		
<input checked="" type="checkbox"/>	In	N/A	N/O	11. Reheating temperature for hot holding									36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>	In	N/A	N/O	12. Returned and reservice of food									37. Vending Machines		
<input checked="" type="checkbox"/>	In	13. Food safe and unadulterated									38. Adequate ventilation and lighting				
<input checked="" type="checkbox"/>	In	N/A	N/O	14. Food contact surfaces clean and sanitized									39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>	In	15. Food from approved source									40. Wiping cloths properly used and stored				
<input checked="" type="checkbox"/>	In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs									41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>	In	N/A	N/O	18. Compliance with HACCP plan									42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	In	N/A	N/O	19. Advisory for raw/undercooked food									43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>	In	N/A	20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate			
<input checked="" type="checkbox"/>	In	21. Hot & cold water. Temp: 116 °F							X		45. Floors, walls and ceilings maintained and clean		X		
<input checked="" type="checkbox"/>	In	22. Wastewater properly disposed									46. No unapproved living or sleeping quarters				
<input checked="" type="checkbox"/>	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
174	GROUND BEEF	DILIGENT PREP			
35	MILK	WALK-IN			
25	MILK	BEV-AIRE MILK FRIDGE			

Comments:

*** FACILITY IS CLEAN & WELL MAINTAINED ***

(21) ADJUST FACILITY HOT WATER SYSTEM SO THAT 120°F WATER IS PROVIDED TO PREP & WAREWASHING SINKS.

(45) REPAIR MISSING COUING FROM CORNER NEAR HAND WASH SINK.

Received By: Abigail Cordova	REHS: Andrew A. Perry
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