

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>Orland High School</u>		Inspection Date: 3/25 <u>11/15/19</u>
Address: <u>101 Shasta St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Orland Unified School District</u>	Phone No.: <u>865-1210</u>	Inspection Time: <u>10:40 am</u>
Certified Food Handler: <u>Sue Carmina</u>		Permit Exp. Date: <u>5/31/20</u>
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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode)</u> , 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
<u>In</u>			1. Demonstration of knowledge					24. Person in charge present and performs duties		
<u>In</u>			2. Communicable disease restrictions					25. Personal cleanliness and hair restraints		
<u>In</u>	N/O		3. Discharge of eyes, nose, mouth					26. Approved thawing methods used		
<u>In</u>	N/O		4. Eating, tasting, drinking, tobacco use					27. Food separated and protected		
<u>In</u>	N/O		5. Hands clean & properly washed, glove use					28. Washing fruits and vegetables		
<u>In</u>			6. Handwashing facilities available					29. Toxic substances properly identified, stored and used		
<u>In</u>	N/A	N/O	7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled		X
<u>In</u>	N/A		8. Time as a public health control, records					33. Nonfood contact surfaces clean		
<u>In</u>	N/A	N/O	9. Proper cooling methods					34. Warewashing facilities maintained, test strips		
<u>In</u>	N/A	N/O	10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair		
<u>In</u>	N/A	N/O	11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use		
<u>In</u>	N/A	N/O	12. Returned and reservice of food					37. Vending Machines		
<u>In</u>			13. Food safe and unadulterated					38. Adequate ventilation and lighting		
<u>In</u>	N/A	N/O	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate		
<u>In</u>			15. Food from approved source					40. Wiping cloths properly used and stored		
<u>In</u>	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention		
<u>In</u>	N/A	N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		
<u>In</u>	N/A	N/O	19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean		
<u>In</u>	N/A		20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate		
<u>In</u>			21. Hot & cold water. Temp: <u>136</u> °F					45. Floors, walls and ceilings maintained and clean		
<u>In</u>			22. Wastewater properly disposed					46. No unapproved living or sleeping quarters		
<u>In</u>			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
	<u>39 Milk</u>	<u>Milk cooler</u>		<u>42 Milk</u>	<u>Walk-in cooler</u>
<u>* All other PHF's use time as a public health control.</u>					

Comments:

20) Store all food 6" above floor. Observed bucket of ranch dressing on walk-in floor.

Received By: [Signature] REHS: John H. Wells