

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <i>Capay's Harvest</i>		Inspection Date: <i>11/6/19</i>	
Address: <i>7544 Cutting Ave, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Nicole Krindz</i>	Phone No.: <i>(530) 865-0500</i>	Inspection Time: <i>3:45pm</i>	Permit Exp. Date:
Certified Food Handler: <i>- Not Found -</i>		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: <i>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</i>			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site	
						Maj	Out	COS		Out	COS
Critical Risk Factors for Disease											
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	7. Proper hot and cold food holding temps					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A	8. Time as a public health control, records					X		33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods	N/O						34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps	N/O						35. Equipment, utensils, approved, clean good repair		
In	N/A	11. Reheating temperature for hot holding	N/O						36. Equipment, utensils and linens, storage and use	X	
In	N/A	12. Returned and reservice of food	N/O						37. Vending Machines		
In		13. Food safe and unadulterated							38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized	N/O						39. Thermometers provided and accurate		
In		15. Food from approved source							40. Wiping cloths properly used and stored		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs	N/O						41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan	N/O						42. Garbage properly disposed; facilities maintained		
In	N/A	19. Advisory for raw/undercooked food	N/O						43. Toilet facilities supplied, properly constructed, clean		
In	N/A	20. Health care/ School prohibited food	N/O						44. Premises clean, vermin proof; personal items separate		
In	N/A	21. Hot & cold water. Temp: <i>116</i> °F					X		45. Floors, walls and ceilings maintained and clean		
In		22. Wastewater properly disposed							46. No unapproved living or sleeping quarters		
In		23. No rodents, insects, birds, animals					X		47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
42	Sliced Tomato	Prep cooler	45	Milk (pasteurized)	1-Door dairy cooler
43	Burrato	Display cooler/case	41	Roast Beef	2-Door Coolers
<p>Comments:</p> <p>1) Maintain food safety certifications available for review.</p> <p>2) Cold hold potentially hazardous foods at/below 41°F. Breakfast burrito in display cooler measured 43°F.</p> <p>3) Provide hot water at 120°F. Measured 116°F.</p> <p>4) Clean the hot dry rodent droppings in back storage room. Obtain pest control as needed.</p> <p>5a) Cease storing scoop/ice bag in ice machine.</p> <p>5b) Secure CO2 canisters to a secure surface.</p>					

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