

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: MCDONALDS (ORLAND)		Inspection Date: 2/12/24	
Address: 128 FRANCIS LN, ORLAND, 95963		Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permitee:	Phone No.:	Inspection Time: 4:00	Permit Exp. Date:
Certified Food Handler: MGR. MARY BLANCAS		Certificate Expiration Date: 2/2/25 <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input checked="" 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		Out	COS
In											
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In		N/O							26. Approved thawing methods used		
In		N/O							27. Food separated and protected		
In		N/O							28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O							30. Food storage, 31. Self service, 32. Labeled		
In		N/A							33. Nonfood contact surfaces clean		
In		N/A	N/O						34. Warewashing facilities maintained, test strips		
In		N/A	N/O						35. Equipment, utensils, approved, clean good repair		
In		N/A	N/O						36. Equipment, utensils and linens, storage and use		
In		N/A	N/O						37. Vending Machines		
In		N/A	N/O						38. Adequate ventilation and lighting		
In		N/A	N/O						39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In		N/A	N/O						41. Plumbing, proper backflow prevention		
In		N/A	N/O						42. Garbage properly disposed; facilities maintained		
In		N/A	N/O						43. Toilet facilities supplied, properly constructed, clean		
In		N/A							44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
26	WHIPPED CREAM	2 - DOOR TRAUSSON & DRIVE-THRU	24	LIQUID EGG PRODUCT	WALK-IN FRIDGE
171	CHICKEN	HOT HOLDING BINS			
165	HAMBURGER	HOT HOLDING BIN			
39	CHEESE	UNDER COUNTER REFRIG. TRAUSSON			

Comments:

****NO VIOLATIONS OBSERVED AT TIME OF INSPECTION**
****THE FACILITY IS CLEAN & WELL MAINTAINED**

****COMPLAINT INSPECTION IN REGARD TO UNDER COOKED BEEF WAS DETERMINED TO BE UN-FOUNDED.**

Received By:

[Signature]

REHS:

[Signature]