

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: <i>The Maple Garden</i>		Inspection Date: <i>3/16/22</i>	
Address: <i>729 Fourth St, Orland, CA 95963</i>		Reinspection Date (on or after): <i>Next Inspection</i> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <i>Wei Quan Mai</i>	Phone No.: <i>865-1838</i>	Inspection Time: <i>4:00 pm</i>	Permit Exp. Date:
Certified Food Handler: <i>Wei Quan Mai</i>		Certificate Expiration Date: <i>9/24/25</i> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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</i> (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					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 N/O 7. Proper hot and cold food holding temps					30. Food storage, 31. Self service, 32. Labeled					
In	N/A 8. Time as a public health control, records					33. Nonfood contact surfaces clean					
In	N/A N/O 9. Proper cooling methods					34. Warewashing facilities maintained, test strips					
In	N/A N/O 10. Proper cooking time and temps					35. Equipment, utensils, approved, clean good repair					
In	N/A N/O 11. Reheating temperature for hot holding					36. Equipment, utensils and linens, storage and use					
In	N/A N/O 12. Returned and reservice of food					37. Vending Machines					
In	13. Food safe and unadulterated					38. Adequate ventilation and lighting					
In	N/A N/O 14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate					
In	15. Food from approved source					40. Wiping cloths properly used and stored					
In	N/A N/O 16. Shell stock tags, 17. Gulf Oyster regs					41. Plumbing, proper backflow prevention					
In	N/A N/O 18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained					
In	N/A N/O 19. Advisory for raw/undercooked food					43. Toilet facilities supplied, properly constructed, clean					
In	N/A 20. Health care/ School prohibited food					44. Premises clean, vermin proof; personal items separate					
In	21. Hot & cold water. Temp: °F					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					47. Signs posted; Permit & inspection report available					
						48. Plan Review Required					

No PHF []					
°F	Food	Location	°F	Food	Location
135	Beef	cooling 10 minutes	41	shrimp	prep cooler
66	Chicken	cooling 2 hours	39	Chicken	" "
136	Rice	Rice Warmer	39	chicken	walkin cooler
38	chicken	1-Door cooler	39	Yogurt	Front of house True Cooler

Comments:

5) Require employees to wear hair restraints while preparing food -

6) Cease preparing food in utensil sink -

7) Store wiping towels in sanitizer when not in use -

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