

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: <u>THE MAPLE GARDEN</u>		Inspection Date: <u>3/7/23</u>	
Address: <u>729 Fourth St., ORLAND, CA 95963</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>WEI QUAN MAI</u>	Phone No.: <u>865-1838</u>	Inspection Time: <u>11:00</u>	Permit Exp. Date:
Certified Food Handler: <u>WEI QUAN MAI</u>		Certificate Expiration Date: <u>9/14/25</u> <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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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
<input checked="" type="checkbox"/>			1. Demonstration of knowledge						24. Person in charge present and performs duties				
<input checked="" type="checkbox"/>			2. Communicable disease restrictions						25. Personal cleanliness and hair restraints				
<input checked="" type="checkbox"/>	N/O		3. Discharge of eyes, nose, mouth						26. Approved thawing methods used				
<input checked="" type="checkbox"/>	N/O		4. Eating, tasting, drinking, tobacco use						27. Food separated and protected			X	
<input checked="" type="checkbox"/>	N/O		5. Hands clean & properly washed, glove use						28. Washing fruits and vegetables				
<input checked="" type="checkbox"/>			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	X	X				30. Food storage			X	
In	N/A		8. Time as a public health control, records						31. Self service			X	
In	N/A	N/O	9. Proper cooling methods						32. Labeled			X	
<input checked="" type="checkbox"/>	N/A	N/O	10. Proper cooking time and temps						33. Nonfood contact surfaces clean			X	
In	N/A	N/O	11. Reheating temperature for hot holding						34. Warewashing facilities maintained, test strips			X	
In	N/A	N/O	12. Returned and reserve of food						35. Equipment, utensils, approved, clean good repair			X	
<input checked="" type="checkbox"/>			13. Food safe and unadulterated						36. Equipment, utensils and linens, storage and use				
In	N/A	N/O	14. Food contact surfaces clean and sanitized				X		37. Vending Machines				
<input checked="" type="checkbox"/>			15. Food from approved source						38. Adequate ventilation and lighting				
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs						39. Thermometers provided and accurate				
In	N/A	N/O	18. Compliance with HACCP plan						40. Wiping cloths properly used and stored				
<input checked="" type="checkbox"/>	N/A	N/O	19. Advisory for raw/undercooked food						41. Plumbing, proper backflow prevention				
In	N/A	N/O	20. Health care/ School prohibited food						42. Garbage properly disposed; facilities maintained				
<input checked="" type="checkbox"/>			21. Hot & cold water. Temp: <u>120</u> °F						43. Toilet facilities supplied, properly constructed, clean				
<input checked="" type="checkbox"/>			22. Wastewater properly disposed						44. Premises clean, vermin proof; personal items separate			X	
<input checked="" type="checkbox"/>			23. No rodents, insects, birds, animals						45. Floors, walls and ceilings maintained and clean				
									46. No unapproved living or sleeping quarters				
									47. Signs posted; Permit & inspection report available				
									48. Plan Review Required				

No PHF []

°F	Food	Location	°F	Food	Location
125	EGG DROP SOUP	SOUP / RICE WARMER			
38	CHICKEN	ATOP PREP COOLER			
65	RAW SHRIMP	ATOP PREP COOLER			
32	RAW EGG	WALK-IN COOLER			

Comments:

**** CRITICAL VIOLATIONS ****

(7) HOLD ALL POTENTIALLY HAZARDOUS FOOD AT/BELOW 41°F OR AT ABOVE 135°F AT ALL TIMES. MEASURED RAW SHRIMP @ 65°F AND EGG DROP SOUP @ 125°F. THE SOUP WAS ALLOWED TO BE HEATED UP & SHRIMP DISCARDED.

OTHER VIOLATIONS

(14) MAINTAIN PROPER AMOUNT OF SANITIZER IN THE MECH

Received By: [Signature]

REHS: Andrew Pardo

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: <u>THE MAPLE GARDEN</u>	Inspection Date: <u>3/4/23</u>
Address: <u>PAGE 2</u>	
Owner/Permitee:	

Comments: ** OTHER VIOLATIONS ** (CONT.)

(14) DISHWASHER WHEN WASHING UTENSILS. (MIN 50 PPM CHLORINE)

(27) STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM READY TO EAT FOODS. OBSERVED RAW EGGS ABOVE PRODUCE IN WALK-IN.

(30) STORE ALL FOOD AT LEAST 6 INCHES OFF OF FLOOR OBSERVED FOOD CONTAINERS ON WALK-IN FLOOR

(32) LABEL ALL CONTAINER OF FOOD THAT IS NOT AN EASILY RECOGNIZABLE FOOD ITEM (SPICES ETC.)

(33) CLEAN & SANITIZE ALL LIGHT SWITCHES/HANDLES ETC. AROUND FACILITY

(35) CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINE. IT IS MOLDY.

(35) CLEAN & SANITIZE AROUND THE DISHWASHER AREA. ON TOP OF THE DISHWASHER IS DIRTY.

(44) CLEAN UP THE BACK ROOM AREA, REMOVE UN-USED) BROKEN APPLIANCES, SEPERATE FOOD/UTENSILS FROM TOOLS ETC.

Received By: <u>[Signature]</u>	REHS: <u>Andrew Pemo</u>
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