

# 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>I-5 Cafe</u>		Inspection Date: <u>4/9/19</u>	
Address: <u>1165 Hoff Way, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Frank Ferreira</u>	Phone No.: <u>865-3000</u>	Inspection Time: <u>3:35 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Debbie Melville</u>		Certificate Expiration Date: <u>2/28/21</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 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		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			X	
In	N/A	N/O	7. Proper hot and cold food holding temps	X		X		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			X	
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			X		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			X	
In	N/A	N/O	20. Health care/ School prohibited food					44. Premises clean, vermin proof, personal items separate			X	
In			21. Hot & cold water. Temp: <u>134</u> °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
151	Veg Beef soup	Cooling in how at room temp.	158	Navv Bean soup	Right Soup Well
40	Sliced Turkey	Cooks' large prep cooler	159	Veg. Beef soup	Left Soup Well
40	Cubed Ham	Cooks' small prep cooler	42	Macaroni salad	Servers' small prep cooler
152	du Jus	steam Table	40	Whipped cream	Server station upright cooler
Comments:		Cooling ~ 1-2 hrs	42	Milk	Tabletop cooler in Ice cream area
106	Turkey gravy	At room temp	41	cream cheese	Bakers' Room upright cooler
78	Butter with Garlic	Held at room temp			
40	Coconut cream Pie	Pie cooler			

\* Critical Violation

7) Held potentially hazardous foods at/above 135° F or at/below 41° F. Measured garlic in butter mix at 78° F held at room temperature - Disposed of 1 lb. (Immediately abated)

Received By: Courtesy G      REHS: John H. Wells

**FOOD FACILITY INSPECTION REPORT**  
**Continuation Sheet**  
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Name of Facility/ DBA: <u>I-5 Café</u>	Inspection Date: <u>4/9/19</u>
Address: <u>1155 Huff Way, Orland, CA</u>	
Owner/Permittee: <u>Frank Ferreira</u>	
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Comments:  
Other Violations

14) Clean mold from baffle in ice machine.

29) Cease hanging cleaning chemical spray bottle on wire shelving adjacent to food or food containers.

36a) Remove non-commercial microwave in baker's room from premises.

36b) Cease storing spoon in minced garlic jar.

43) Provide self-closing device for women's restroom door.

44) Store employee personal items away from food & utensils.

Received By: <u>Courtney Key</u>	REHS: <u>John H. Wells</u>
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