

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>Oh Bees Hive</u>		Inspection Date: <u>5/15/19</u>	
Address: <u>730 G St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>5/17/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Olive & Honey Bees, Inc.</u>	Phone No.: <u>865-8000</u>	Inspection Time: <u>11:45AM</u>	Permit Exp. Date:
Certified Food Handler: <u>Danny Lammert Sarah Zozana</u>		Certificate Expiration Date: <u>9/22/22</u> 2/28/22 <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</u> ("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			
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		X		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, 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		X
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		X
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: <u>135</u> °F		X		45. Floors, walls and ceilings maintained and clean		
In		22. Wastewater properly disposed	X			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
41	Milk	Coffee Bar under-counter cooler	42	Pulled Pork	1-Down upright in coffee area
179	Pulled Pork	Soup well	39	Turkey	Bar Walk-in
57-63	Cubed chicken	Top part of prep cooler			
49	Tip	..			

Comments:
 * Note the Bar portion of the Facility is closed!
 The bar & adjoining walk-in were improperly built and never approved for use. Do not reopen bar until a final plan check for bar area is complete.
 Things to fix to open bar:
 - Handwash sink is required
 - Refrigerator & walk-in must be indirectly drained.

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

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Continuation Sheet

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Name of Facility/ DBA: Oh Bees Hive	Inspection Date: 5/15/19
Address: 730 5th St, Orland CA 95963	
Owner/Permittee: Olivares Honey Bees, Inc.	
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code	

Comments:

Critical Violations

→ Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured cubed chicken at 57-63°F (disposed of 4 lbs) and tri-tip at 49°F on top part of prep cooler.

22) Repair the wastewater leaks to floor from dishwasher. Observed leaks from where drain pipe meets plunger basin and from edge of counter near hand sprayer.

* This is a potential closure violation - facility is allowed to stay open because leak is well away from food & clean utensils.

Other Violations

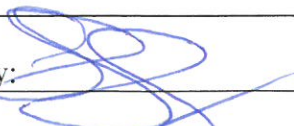
6a) Provide towels at handwash sink at service counter

6b) Provide handwash sink in newly constructed bar area.

21) Provide hot water at 120°F at kitchen prep sink. Measured 117°F.

22) Indirectly drain both kegerators and the bar walk-in cooler to a floor sink or other approved receptacle.

40) Maintain 100 ppm of chlorine or 200 ppm of quaternary ammonium in towel sanitizer bucket. Measured 0 ppm of both.

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