

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>The Maple Garden</u>		Inspection Date: <u>5/17/19</u>	
Address: <u>729 Fourth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>5/21/19</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Wei Quan Mai</u>	Phone No.: <u>865-1838</u>	Inspection Time: <u>11:10 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Wei Quan Mai</u>		Certificate Expiration Date: <u>8/15/20</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					
				Maj	Out	COS		Out	COS		
In											
In											
In	N/O										
In	N/O										
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No PHF []					
°F	Food	Location	°F	Food	Location
41	Noodles	Prep cooler (top)	41	Breaded chicken	1-Door upright cooler
42	Poached Eggs	Prep cooler (bottom)	39	Shell Eggs	walk-in cooler

Comments:

Critical Violation

4) Repair/adjust dishwasher so it provides 50 ppm of chlorine during sanitize cycle. Measured ~ 10 ppm.

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