

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>Farwood Bar & Grill</u>		Inspection Date: <u>7/12/22</u>	
Address: <u>705 Fifth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>7/19/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>Leigh Ann Buerly</u>	Phone No.: <u>865-9900</u>	Inspection Time: <u>3:20 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Leigh Ann Buerly</u>		Certificate Expiration Date: <u>4/13/27</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									
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								
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						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								
In	N/A		20. Health care/ School prohibited food									44. Premises clean, vermin proof; personal items separate								
In			21. Hot & cold water. Temp: <u>128</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
41	Shrimp	Right Cooks' Prep cooler	42	Hamburgers	Cold Drawers
51	Sausage	Middle Cooks' Prep cooler	40	Sour cream	Expo Deli cooler
58	Blue cheese	" "	41	Baked Potato	Walk-in cooler
44	Shrimp	" "	136	Habañero Pork Soup	3-Bed Warmer
Comments:		Left Cooks' Prep cooler	42	Ranch Dressing	Server Prep cooler
39	Alfredo		48	Milk	Dessert cooler
140	Garlic in oil	Steam Table	40	Crème Brûlée	" "
139	Rice	Hot Drawers			

Critical Violations

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:
 a) In Cooks' middle prep cooler - Sausage at 51°F (disposed of 2-lb), Blue Cheese at 58°F (disposed of 2-lb), Shrimp at 44°F.

Received By: Buerly REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:
Critical Violations (continued)

7) Bar Dessert Cooler - Milk at 48°F.

4) Provide 50 ppm of chlorine during sanitize cycle at bar dishwash machine - Measured 0 ppm.

Other Violations

4) Cease storing utensils in bar handwash sink.

3) Repair condenser leak/standing water inside bottom part of cooks' middle prep cooler.

4) Store wiping towels in sanitizer when not in use.

4) Maintain dumpster lids closed.

Received By: <u>[Signature]</u>	REHS: <u>John H. Wells</u>
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