

# 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>Capau's Harvest</u>		Inspection Date: <u>7/18/22</u>	
Address: <u>7544 Cutting Ave, Orland, CA 95963</u>		Reinspection Date (on or after):  (Reinspections are subject to fees)	
Owner/Permittee: <u>Amanda Metzgar</u>	Phone No.:	Inspection Time: <u>2:35 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Chester Bernhard</u>		Certificate Expiration Date: <u>2/5/25</u> (Certificate expires five years after it is issued)	
Service: <input 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									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O								27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O					X		30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		
In	N/A	N/O							36. Equipment, utensils and linens, storage and use	X	
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting	X	
In	N/A	N/O					X		39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A								44. Premises clean, vermin proof, personal items separate		
In							X		45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In							X		47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
44	cut tomato	Left Prep Cooler	49	chili	Display cooler
44	cheese	" "	43	Potato Salad	" "
39	Tri tip	Right Prep Cooler	41	Eggs	Bakery cooler
39	Milk	2-Door Avanto cooler	41	cream cheese	3-Door Pepsi cooler
Comments:			45	Beef	2-Door Meat cooler
<p>7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:</p> <p>a) In left prep cooler - cut tomato at 44°F, cheese at 44°F.</p> <p>b) In display cooler - chili at 49°F, Potato Salad at 43°F.</p> <p>c) In 2-Door Meat cooler - beef at 45°F.</p> <p>14) Clean the pink mold from baffle inside ice machine.</p> <p>2) Provide hot water at 120°F. Measured 110°F.</p>					
Received By: <u>Ak Metzgar</u>			REHS: <u>John H. Wells</u>		

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments:

23) Clean rodent droppings from cabinet beneath soda machine and from dry storage room floor. Eliminate rodents as needed.

36) Remove tape from dessert display case doors.

38) Repair/Remove/Replace drip leaking AC unit at west wall.

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