

**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>I-5 Cafe</u>		Inspection Date: <u>7/22/22</u>	
Address: <u>1165 Hoff Way, Orland, CA 95953</u>		Reinspection Date (on or after): <u>7/29/22</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Frank Ferreira</u>	Phone No.: <u>865-3000</u>	Inspection Time: <u>11:00 am</u>	Permit Exp. Date:
Certified Food Handler: <u>Frank Ferreira</u>		Certificate Expiration Date: <u>1/5/23</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		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		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		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored	X	
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	N/O							44. Premises clean, vermin proof; personal items separate		
In	N/A	N/O							45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
41	Ham	Right Cooks' Prep cooler	42	Ham	Walk-in cooler
56	Pooled Eggs	" "	43	Cut Melon	Left Servers' Prep cooler
49-54	Turkey	Left Cooks' Prep cooler	44	Potato Salad	Right Servers' Prep cooler
49-54	Ham	" "	37	Cottage Cheese	1-Door cooler in Server station
19-55	Pastrami	" "	155	Vegetable Beef Soup	Soup Well
156	Sausage Gravy	Steam Table	136	Clam Chowder	Soup Well

Critical Violation

Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:

a) In right cooks' prep cooler - Pooled Eggs at 56°F (disposed of 3 lbs).

b) In left cooks' prep cooler - Turkey/Ham/Pastrami at 49-55°F. Disposed of 1/2 lb of each meat.

Received By: Dohi Melike REHS: John H. Wells

OFFICIAL INSPECTION REPORT

Continuation Sheet

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Name of Facility / DBA: I-5 Café	Inspection Date: 7/22/22
Address: 1165 Hoff Way, Orland, CA 95963	
Owner/Permitee: Frank Ferreira	

Comments:  
(temperature violation continued...)

c) In left servers' prep cooler - cut melon at 43°F.

d) In right servers' prep cooler - potato salad at 44°F.

Other violations

3) Cease using a bowl as a scoop for potatoes in walk-in cooler.

10) Store wet wiping towels in sanitizer when not in use.

Received By: <u>Debra Meeker</u>	REHS: <u>John H. Wells</u>
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