

**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>La Corona</u>		Inspection Date: <u>7/7/22</u>
Address: <u>1002 Sixth St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permittee: <u>Martin Galvan</u>	Phone No.:	Inspection Time: <u>4:00 pm</u>
Certified Food Handler: <u>Alejandrina Plascencia</u>		Permit Exp. Date:
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Prc-opening <input type="checkbox"/> Other:		Certificate Expiration Date: <u>9/25/24</u> <small>(Certificate expires five years after it is issued)</small>
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									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			
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			
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									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
149	Rice	Steam Table	46	Chicken	Walk-in Cooler
149	Mole	" "	44	Beef	" "
38	Ground Beef	Prep Cooler			

Comments:

→ Hold potentially hazardous foods at/above 135°F or at/below 41°F. measured chicken at 46°F, Beef at 44°F in walk-in cooler.

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