

# 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: <b>I-5 CAFE</b>		Inspection Date: <b>8/16/23</b>	
Address: <b>1165 HOFF WAY, ORLAND, CA 95963</b>		Reinspection Date (on or after): <b>NEXT INSPECTION</b> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <b>FRANK FERREIRA</b>	Phone No.: <b>865-3000</b>	Inspection Time: <b>10:30</b>	Permit Exp. Date:
Certified Food Handler: <b>MARK FRANK FERREIRA</b>		Certificate Expiration Date: <b>1/5/27</b> <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 <b>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</b> (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							X				
In											
In	N/O										
In	N/O									X	
In	N/O										
In	N/A	N/O				X	X				
In	N/A	N/O									
In	N/A	N/O								X	
In	N/A	N/O									
In	N/A	N/O									
In	N/A	N/O									
In	N/A	N/O								X	
In	N/A	N/O									
In	N/A	N/O								X	
In											
In							X				
In											

No PHF [ ]					
°F	Food	Location	°F	Food	Location
35	CREAM PIE	TRUE PIE FRIDGE	59	POOLED EGGS	BELOW KITCHEN PREP COOLER
41	MELON	ATOP P. COOLER	153	SAUSAGE GRAVY	ATOP S-TABLE
153	CREAM OF BROCCOLI SOUP	SOUP WARMER	39	MILK	WALK-IN
35	POAST BEEF	UNDER PREP COOLER KITCHEN	39	MILK	SMALL PEPSI FRIDGE ICE CREAM SHOP

Comments: **\*CRITICAL VIOLATION\***

Ⓣ Hold all potentially hazardous foods at/below 41°F or at/above 135°F at all times. ~ MEASURED POOLED EGGS USED DURING BREAKFAST @ 59°F. ~ OPERATOR DISPOSED OF APPROX. 2 PINT. EGGS.

OTHER VIOLATIONS

Ⓣ All employees shall have current food safety handler

Received By:	REHS: <b>ANDREW A. PERRY</b>
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OFFICIAL INSPECTION REPORT

Continuation Sheet

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Comments: OTHER VIOLATIONS (CONT.)

- ① CERTIFICATIONS, AVAILABLE ONSITE FOR INSPECTION.
- ③ MAINTAIN PROPER PEST CONTROL MEASURES INSIDE THE FACILITY. OBSERVED A COUPLE OF DEAD ROACHES
- ③ CLEAN & SANITIZE THE INSIDE OF THE ICE MACHINE.
- ④ PROVIDE AN AIR GAP ON THE PLUMBING COMING FROM THE MECHANICAL DSHWASHER TO THE FLOOR DRAIN. <sup>(INDIRECT)</sup>
- ④ ALL PERSONAL ITEMS LIKE PHONES, PURSES, WALLETS ETC. MUST BE STORED ON PERSON OR IN A DESIGNATED EMPLOYEE AREA. OBSERVED A CELL-PHONE ON A PREP. TABLE.
- ② STORE ALL RAW POTENTIALLY HAZARDOUS FOOD BELOW OR AWAY FROM ANY READY TO EAT FOOD. OBSERVED RAW SHELL EGGS ABOVE PRE'S INSIDE FRIDGE IN THE BAKERS AREA

Received By: Courtney REHS: Andrew A. Perry