

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 Superior</u>		Inspection Date: <u>9/23/22</u>	
Address: <u>725-27 4th St, Orland, CA 95963</u>		Reinspection Date (on or after): 9/27/22 <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Mauro Lince</u>	Phone No.:	Inspection Time:	Permit Exp. Date:
Certified Food Handler: <u>Erika Ruvalcaba</u>		Certificate Expiration Date: <u>2/8/27</u> <small>(Certificate expires five years after it is issued)</small>	
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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode)</u> , 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			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					29. Toxic substances properly identified, stored and used		
In	N/A	N/O	7. Proper hot and cold food holding temps				X	30. Food storage, 31. Self service, 32. Labeled		
In	N/A		8. Time as a public health control, records				X	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		X
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 reserve of food					37. Vending Machines		
In			13. Food safe and unadulterated					38. Adequate ventilation and lighting		X
In	N/A	N/O	14. Food contact surfaces clean and sanitized					39. Thermometers provided and accurate		X
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		X
In	N/A	N/O	18. Compliance with HACCP plan					42. Garbage properly disposed; facilities maintained		X
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>112</u> °F				X	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
47	Hamburger	Prep Cooler	41	Milk	2-Door cooler in Kitchen
41	Beef	2-Door cooler in Back Room			

Comments:

- 6) Provide soap from a dispenser at cafe counter handwash sink.
- 6b) Provide towels at north restroom handwash sink.
- 7) Hold potentially hazardous foods at/above 135°F or at/below 41°F.
Measured hamburgers at 47°F in prep cooler.
- 21) Provide hot water of 120°F. Measured 112°F.
- 35) Repair torn door gasket on prep cooler door.

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

Continuation Sheet

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Owner/Permitee: <u>Mauro Lince</u>	

Comments:

38) Repair/service ventilation hood to prevent smoke accumulation in kitchen.

42) Cease storing garbage in backroom by back door. Store garbage in an approved receptacle.

41) Cease draining ice machine in cafe server station to handwash sink. Drain to a floor sink.

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