FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: 4th St Café	Inspection Date: 2/1/17
Address: 824 Fourth St, Orland, CA 95963	Reinspection Date (on or after): Next Inspection (Reinspections are subject to fees)
Owner/Permitee: Julie Van Tol / Phone No.: 988-9030	Inspection Time: 11:10 am / Permit Exp. Date:
Certified Food Handler: Julie Van Tol (+1 other)	Certificate Expiration Date: 8/29/18 (Certificate expires five years after it is issued)

Service: ☐ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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
(In)			1. Demonstration of knowledge			
(In)			2. Communicable disease restrictions			
(In)		N/O	3. Discharge of eyes, nose, mouth			
(In)		N/O	4. Eating, tasting, drinking, tobacco use			
(In)		N/O	5. Hands clean & properly washed, glove use			
(In)			6. Handwashing facilities available			
(In)	N/A	N/O	7. Proper hot and cold food holding temps			
In	(N/A)		8. Time as a public health control, records			
(In)	N/A	N/O	9. Proper cooling methods			
In	N/A	(N/O)	10. Proper cooking time and temps			
In	N/A	(N/O)	11. Reheating temperature for hot holding			
In	N/A	(N/O)	12. Returned and reservice of food			
(In)			13. Food safe and unadulterated			
(In)	N/A	N/O	14. Food contact surfaces clean and sanitized			
(In)			15. Food from approved source			
In	(N/A)	N/O	16. Shell stock tags, 17. Gulf Oyster regs			
In	(N/A)	N/O	18. Compliance with HACCP plan			
In	(N/A)	N/O	19. Advisory for raw/undercooked food			
In	(N/A)		20. Health care/ School prohibited food			
(In)			21. Hot & cold water. Temp: 122 °F			
(In)			22. Wastewater properly disposed			
(In)			23. No rodents, insects, birds, animals			

				Out	COS
			24. Person in charge present and performs duties		
			25. Personal cleanliness and hair restraints		
			26. Approved thawing methods used		
			27. Food separated and protected		
			28. Washing fruits and vegetables		
			29. Toxic substances properly identified, stored and used		
			30. Food storage, 31. Self service, 32. Labeled		
			33. Nonfood contact surfaces clean		
			34. Warewashing facilities maintained, test strips		
			35. Equipment, utensils, approved, clean good repair	X	
			36. Equipment, utensils and linens, storage and use	X	
			37. Vending Machines		
			38. Adequate ventilation and lighting		
			39. Thermometers provided and accurate		
			40. Wiping cloths properly used and stored		
			41. Plumbing, proper backflow prevention		
			42. Garbage properly disposed; facilities maintained		
			43. Toilet facilities supplied, properly constructed, clean		
			44. Premises clean, vermin proof; personal items separate		
			45. Floors, walls and ceilings maintained and clean	X	
			46. No unapproved living or sleeping quarters		
			47. Signs posted; Permit & inspection report available		
			48. Plan Review Required		

No PHF [ ]

°F	Food	Location	°F	Food	Location
39	Pooled Eggs	Left Cooks' Prep Cooler	35	Milk	Pepsi 2-Door Cooler
36	Cubed Ham	Right Cooks' Prep Cooler	144	Lasagna Soup	Soup Well
137	Sausage Gravy	3-Bay Warmer			
37	Shell Eggs (ambient)	2-Door Cooler in back room/storage			

Comments:

35) Clean interior of cooks' microwave. Observed encrusted food residue inside.

36) Cease storing butter/spices bin atop garbage can in cooks' area.

45a) Repair peeling floor/base coving by stove.

45b) Clean grease from floor/wall by stove.

Received By: X Julie van Tol

REHS: John H-Wells