

**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: <u>Goosey Outlet</u>		Inspection Date: <u>2/3/17</u>	
Address: <u>1026 South St, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>Goosey Outlet Inc.</u>	Phone No.: <u>865-4235</u>	Inspection Time: <u>12:00 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Packaged Food -</u>		Certificate Expiration Date: <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 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
<u>In</u>					
<u>In</u>					
<u>In</u>	N/O				
<u>In</u>	N/O				
<u>In</u>	N/O				
<u>In</u>					
<u>In</u>	N/A	N/O		X	
<u>In</u>	N/A				
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>	N/A	N/O			
<u>In</u>					
<u>In</u>			X		
<u>In</u>			X		
<u>In</u>					
<u>In</u>					

No PHF [ ]					
°F	Food	Location	°F	Food	Location
38	Pork shoulder	Meat display case near entrance	43	Sprouts	Vegetable Display Cooler
37	Ground Beef	Back Meat Walk-in	42	Salami	Deli Display Cooler
40	Milk	Dairy walk-in	39	Langariza	" "
38	orange chicken	Raw Meat Display cooler			

Comments:

① Cold hold potentially hazardous foods at/below 41°F.  
 Sprouts measured 43°F at vegetable display cooler.

② Provide warm water at 100°-108°F at pre-mix handwash sinks in restrooms. Men's measured 62°F; women's 63°F.

③ Drain condensate from west side walk-in freezer to a floor sink, evaporator box, or other approved receptacle.

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